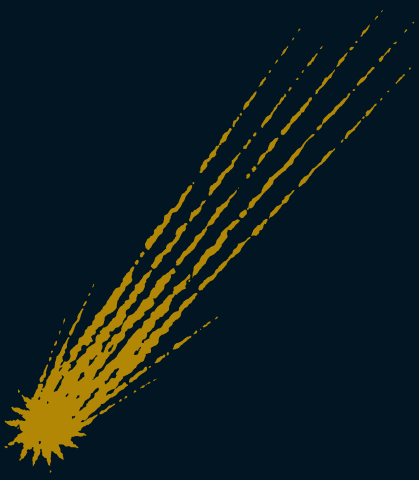

DESTINY BAY

MAGNA PRAEMIA

TASTING NOTES

Destiny Bay Vineyards
Waiheke Island
Hawkes Bay
Martinborough
Marlborough
Central Otago

Temperature & Decanting
Minor temperature changes dramatically impact the flavour and aroma of wine. Our wine should be served between 15-18°C. It is better to err on the side of 'too cool' rather than 'too warm'. Additionally, the practice of uncorking, decanting and allowing the wine to breathe prior to serving is essential. We recommend allowing our wine to breathe for thirty minutes and up to a few hours. Typically, the older the wine, the less time it needs to breathe prior to serving.

"Prime" or "Season" your Decanter/Glasses
We recommend you "Prime", or "Season", your wine glasses/decanter before pouring a full glass. This simple process can remove any dust, cardboard smells, or residual dishwashing detergent that could hinder/alter the aromatics of the wine. Simply pour ~1-2 teaspoons of wine into your glass/decanter and slowly roll the wine around the glass to coat the entire surface. This wine can be poured into the next glass and repeated. Discard or drink this wine and then pour as usual.

Cellar Temperature & Storage
Wine should be stored horizontally in dark conditions of 12-15° Celsius and ~70% humidity. Temperatures above 15°C can lead to premature ageing. If you do not have a wine cellar, a low point in your home that is cool and stable in temperature is a good alternative. Never store fine wine in a rack above the refrigerator or stove, or in direct sunlight

Initial Ageing
Destiny Bay bottle-ages your wines prior to release to ensure they can be enjoyed when you receive them. How long to age a wine is often a matter of personal preference and many of our collectors enjoy our wines at all stages of their evolution. Typically, a bottle opened in the first few years will offer more fruit forward notes while further ageing will soften the tannins and develop more complex tertiary aromas. Our recommendation is to try one of your wines a few months after receiving it to allow it to "rest" from its journey to your cellar and assess how its evolution meets your personal preference. There is no right or wrong answer and this is part of the journey and enjoyment of cellaring a fine wine.

Cork Closures
Our research has shown that wines show significant improvement in bottle ageing when sealed with natural cork rather than a screw-cap or a synthetic cork. We use the highest quality corks available, but problems can still arise. If one of our wines exhibits cork taint please contact us at +64 9 600-2050 or collector@destinybay.co.nz to request a replacement bottle or credit and obtain information about what to do with the wine.

Sediment/Deposits
Destiny Bay wine is minimally filtered. During cellaring and maturation of the wine, deposits and sediments will form in the bottle. These can be removed by decanting the wine prior to serving.

Destiny Bay

Magna Praemia

2021

Estate Bottled
Wine of New Zealand
72% Cabernet Sauvignon, 12% Merlot,
7% Malbec, 5% Cabernet Franc,
4% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: A mild winter made for an early start to the season followed by an exceptionally dry and warm flowering and fruitset. Veraison to harvest had optimal rainfall before a warm dry period led to an early harvest.
Vinified Tonnage/Acre: 2.0 - 2.2 tonnes
Avg. Brix: 24.8
Maturation: ~12 months in 58% French Oak & 42% American Oak
Cooperage: 50% new barrels, 50% 1-2 year barrels
Cases Produced: ~600
Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:
Magna Praemia is often an elusive wine to taste so early in its life, but the 2021 vintage is remarkably accessible given the optimal ripeness we saw in the Cabernets this vintage. There's wonderful fruit jumping out of the glass but also a delightful French Vanilla —almost crème brûlée — quality that supports the nose. The high portion of Cabernet truly shows its depth here with a rich and seamless fore and mid palate that leads to an intricate weaving of black and blue fruits before a long finish. Further tasting shows some candied notes and sweetness that is truly reminiscent of finely balanced California Cabernets grown at elevation. A very exciting Magna Praemia that will be rewarding to drink whenever the special opportunity arises.

ENJOY FROM: 5-20+ years from vintage

Destiny Bay

Magna Praemia

2020

Estate Bottled
Wine of New Zealand

71% Cabernet Sauvignon,
15% Merlot, 6% Malbec,
5% Cabernet Franc, 3% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: A cold and windy start followed by a warm and dry spring and exceptional conditions from flowering to harvest. Above average temperatures, sunshine and record low rainfall from January - April.
Vinified Tonnage/Acre: 2.0 - 2.4 tonnes
Avg. Brix: 24.6
Maturation: ~12 months in 55% French Oak & 45% American Oak
Cooperage: 50% new barrels, 50% 1-2 year barrels
Cases Produced: ~730
Alcohol: 14.4%

WINEMAKER'S TASTING NOTES:
Even a passing glance of the wine in the glass reveals a concentrated and deep colour, while the nose presents Cabernet typicity at peak ripeness underpinned by blue and black fruits from the other varietals. Beneath the ripe fruit are hints of oud, graphite, and lavender. A first taste offers Cabernet intensity before a defined and persistent tannin profile, reminiscent of a top Barolo, coats the palate. As the wine carries through to a long finish, there is a plethora of succulent fruit notes and refined oak characters to tease out of this tightly focused Magna Praemia. The remarkable 2020 vintage is on full display and the *great rewards* this wine has to offer will surely be realised with an extra 2-5 years in the cellar.

ENJOY FROM: 5-20+ years from vintage

Destiny Bay

Magna Praemia

2019

Estate Bottled
Wine of New Zealand

75% Cabernet Sauvignon,
14% Merlot, 6% Malbec,
3% Cabernet Franc, 2% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Warm spring with moderate rainfall, hot & dry through to veraison, above average temperatures & sunshine and below average rain post-veraison.
Vinified Tonnage/Acre: 1.3 - 2.0 tonnes
Avg. Brix: 24.4
Maturation: ~12 months in 55% French Oak & 45% American Oak
Cooperage: 40% new barrels, 60% 1-2 year barrels
Cases Produced: ~700
Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:
A concentrated scarlet and blue hue in the glass, the aromas are a complex blend of black and blue berry fruits underpinned with lavender and sandalwood before a final lift of graphite and classic Cabernet Sauvignon typicity. In the mouth, the wine presents concentrated berry flavours which are polished, warm and mouth-filling before a fine edge of tannins coats the perimeter of the palate. As the wine finishes, the outstanding quality of the Merlot in this vintage is apparent with a lovely cherry quality. While this Magna Praemia is expressive, seamless and tempting to drink upon release, it promises great potential to those who choose to cellar it.

ENJOY FROM: 5-15+ years from vintage

Destiny Bay

Magna Praemia

2016

Estate Bottled
Wine of New Zealand

67% Cabernet Sauvignon,
14% Malbec, 10% Merlot,
5% Cabernet Franc, 4% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Hot & dry spring through to veraison, above average temperatures & rainfall post-veraison followed by dry conditions at harvest.
Vinified Tonnage/Acre: 1.1 - 1.6 tonnes
Avg. Brix: 23.7
Maturation: ~12 months in 55% French Oak & 45% American Oak
Cooperage: 40% new barrels, 60% 1-2 year barrels
Cases Produced: 245
Alcohol: 13.2%

WINEMAKER'S TASTING NOTES:
A carmine red colour casts this Magna Praemia into the realm of a classic and nuanced Left-Bank claret. Upfront the Cabernet Sauvignon aromatics offer florality and peppery qualities with just a hint of caramel from both the French and American oak. On the palate the acidity gives focus, yet the wine remains warm and generous with black cherry, boysenberry and a touch of French vanilla that rounds out a lengthy finish. In its youth, decanting over a few hours will allow this Magna Praemia to express even more perfume notes and palate weight giving insight into the rewards this wine will offer from time in the cellar.

ENJOY FROM: 5-15+ years from vintage

Destiny Bay

Magna Praemia

2015

Estate Bottled
Wine of New Zealand

74% Cabernet Sauvignon,
15% Merlot, 5% Cabernet Franc,
3% Malbec, 3% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Warm & dry spring, above average temperatures & sunshine hours with below average precipitation from veraison to harvest.
Vinified Tonnage/Acre: 1.4 - 1.8 tonnes
Brix: 24.2 - 26.2
Maturation: 10 months in 60% French Oak & 40% American Oak
Cooperage: 40% new barrels, 60% 1 year barrels
Cases Produced: 428
Alcohol: 14.4%

WINEMAKER'S TASTING NOTES:
Vibrant, youthful and deeply coloured in the glass, the nose is an explosion of smashed blackberries and cherry notes with subtle hints of lavender and thyme lying under the surface. The first taste delivers the rich and generous berry qualities indicated by the aromatics and has fresh acidity supporting the fore/mid-palates while the oak is subtle and restrained in the shadow of the overall concentration. On further exploration, the aromatics express Cabernet Franc's characteristic musk, followed by graphite, and hints of vanilla/caramel. With a long finish, licorice and tobacco leaf notes, this wine will certainly unlock its true potential in the cellar for decades to come.

ENJOY FROM: 4-20+ years from vintage

Destiny Bay

Magna Praemia

2014

Estate Bottled
Wine of New Zealand

74% Cabernet Sauvignon,
12% Merlot, 6% Cabernet Franc,
5% Petit Verdot, 3% Malbec

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Average temperature and rainfall for spring & above average temperature & sunshine hours for summer through harvest.
Vinified Tonnage/Acre: 1.4 - 2.2 tonnes
Brix: 24.1 - 26.1
Maturation: 10-15 months in 50% French Oak & 50% American Oak
Cooperage: 50% new barrels, 50% 1-2 year barrels
Cases Produced: 210
Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:
Deep, dark and maroon in colour, this Magna Praemia may serve as one our most robust wines ever produced. The nose is complex and fragrant with graphite, blueberry, plum and a touch of vanilla pod. Yet underneath the fruit, the wine shows peppercorn and a delicate floral quality which highlights the typicity that Cabernet Sauvignon grown at Destiny Bay expresses. Upon first taste, this Magna Praemia is rich and generous with lush berry flavours and mouth-feel that persists across the mid-palate. The oak is seemlessly integrated on the long finish before the wine leaves just enough of a coating of tannins to suggest that it is truly age-worthy. Expect this concentrated wine to reward long term cellaring.

ENJOY FROM: 4-20+ years from vintage

Destiny Bay

Magna Praemia

2013

Estate Bottled
Wine of New Zealand

71% Cabernet Sauvignon,
16% Merlot, 5% Cabernet Franc,
5% Petit Verdot, 3% Malbec

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Dry and windy spring w/hot and dry summer conditions through harvest.
Vinified Tonnage/Acre: 1.8 - 2.0 tonnes
Brix: 24 - 25.6
Maturation: 10-15 months in 50% French Oak & 50% American Oak
Cooperage: 60% new barrels, 40% 1-2 year barrels
Cases Produced: 255
Alcohol: 14.5%

WINEMAKER'S TASTING NOTES:
Often colour is the first thing one notices in a red wine, but upon a first pour into a glass the ripe and fragrant Cabernet notes leap forward. Dark and sanguine in colour this Magna Praemia already delivers great rewards. While there is the typical spectrum of berry aromas, Cabernet Sauvignon typicity leads all the aromatics. Upon the first taste there is no distinguishing between a separate fore, mid, and back palate as the wine is seamless, generous, and broad. As the wine finishes, the back palate shows significant structure before umami notes from the French Oak give way to subtle hints of bourbon, ripe black cherries, and currants. This Magna Praemia will develop layers and complexity throughout its life in the cellar.

ENJOY FROM: 4-20+ years from vintage

Destiny Bay

Magna Praemia

2012

Estate Bottled
Wine of New Zealand

70% Cabernet Sauvignon,
17% Merlot, 5% Petit Verdot,
5% Malbec, 3% Cabernet Franc

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Dry and cool spring w/typical summer weather followed by warm dry harvest.
Vinified Tonnage/Acre: 1.8 - 2.0 tonnes
Brix: 23 - 26.2
Maturation: 10-15 months 50% French Oak & 50% American Oak
Cooperage: 60% New, 40% 1-2 year barrels
Cases Produced: 199
Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:
A deep and dark colour that is scarlet with violet tinges as the wine curls up the glass. The Cabernet Sauvignon in 2012 had a quality during vinification that was reminiscent of great Napa Valley Cabernets and expresses notes of cassis, licorice and black plums. The wine shows depth of tannin and structure across the entire palate with the promise to evolve into a layered and complex wine in the cellar. The wine finishes with great length that carries notes of chocolate, cloves and baking spices. An exciting wine to drink in its youth, it will most certainly give "Great Rewards" to those who cellar it for the long haul.

ENJOY FROM: 4-15+ years from vintage

Destiny Bay

Magna Praemia

2011

Not Produced in 2011
Please refer to 2011 Vintage Summary

Destiny Bay

Magna Praemia

2010

Estate Bottled
Wine of New Zealand
75% Cabernet Sauvignon,
14% Merlot, 4% Cabernet Franc,
4% Petit Verdot, 3% Malbec

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Cool Fruitset then atypically warm w/ little rainfall through to harvest
Vinified Tonnage/Acre: 1.6 - 2.1 tonnes
Brix: 23.5 - 25.6
Maturation: 10-15 months 60% French Oak & 40% American Oak
Cooperage: 60% New, 40% 1-2 year barrels
Cases Produced: 317
Alcohol: 14.2%

WINEMAKER'S TASTING NOTES:
With the highest proportion of Cabernet Sauvignon ever used in a Magna Praemia blend, the colour is dense and enticing with hints of purple and blue. Upon decanting the nose is an explosion of ripe Cabernet characters, blackberry, 'box of chocolates', and hints of white pepper. The oak is well integrated and lends support to this weighty and structured Magna Praemia which is among the finest ever produced at Destiny Bay. The result is a broad and rich palate that expresses Waiheke Cabernet at its very best. Certainly a wine for the ages.

ENJOY FROM: 15+ years from vintage

Destiny Bay

Magna Praemia

2009

Estate Bottled
Wine of New Zealand
72% Cabernet Sauvignon,
19% Merlot, 3% Cabernet Franc,
3% Malbec, 3% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Cool budbreak then warm w/moderate rainfall from veraison through harvest
Vinified Tonnage/Acre: 1.1 - 1.7 tonnes
Brix: 22.0 - 25.1
Maturation: 10-15 months 50% French Oak & 50% American Oak
Cooperage: 70% new oak
Cases Produced: 328
Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:
A an inky garnet and purple colour shows in the glass from the high concentration of Cabernet Sauvignon. The nose displays fruit intensity and depth with aromas of blackberry, currants, chocolate and savoury hints. The restrained use of oak lends structure and tight integration to this wine while it remains youthful. A palate that is rich and broad with notes of graphite, a hint of cedar and a long and defined finish bodes well for extended cellar aging.

CELLARING: 15+ years from vintage

Destiny Bay

Magna Praemia

2008

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
14% Merlot, 6% Cabernet Franc,
4% Malbec, 2% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Warm & Dry
Vinified Tonnage/Acre: 1.5 - 2.1 tonnes
Brix: 23.0 - 25.1
Maturation: 10-15 months in French & American Oak
Cooperage: 70% new oak 30% 1-2 year oak
Cases Produced: 315
Alcohol: 14.1%

WINEMAKER'S TASTING NOTES:
A deep garnet coloured with tinges of purple and blue shows the increased Cabernet before the first taste of this rare Left Bank blend. The nose is intense with a Pomerol-esque quality and a range of aromas from blackberry, cocoa, tobacco, to a hint of thyme. Underpinning the fruit is lovely oak with notes of vanilla and spice. In the mouth, the wine is rich and broad across the palate, but remains lithe and focused which shows the care the winemaking team put into assemblage. The wine finishes long and with a power that suggests it will be many years before it reaches full expression.

ENJOY FROM: 15+ years from vintage

Destiny Bay

Magna Praemia

2007

Estate Bottled
Wine of New Zealand
70% Cabernet Sauvignon,
18% Merlot, 5% Cabernet Franc,
5% Malbec, 2% Petit Verdot

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Moderate Warmth & Rainfall
Vinified Tonnage/Acre: .9 - 1.8 tonnes
Brix: 24.6 - 25.1
Maturation: 10-15 months in French & American Oak
Cooperage: 70% new barrels, 30% 1-2 year barrels
Cases Produced: 162
Alcohol: 14.3%

WINEMAKER'S TASTING NOTES:
A dense garnet, purple edged robe foreshadows the depth and concentration of this rare wine. An intense bouquet offers a range of aromas from summer herbs and rich blackberry, to cocoa, French vanilla, cedar and cloves. The sweet edged mouth shows great depth, balance, density, and refined structure. Hints of roasted red peppers, intense dark fruits, and new oak are seamlessly combined and harmonious. The long, tight and powerful finish with hints of white pepper indicate that this wine is years from revealing its deepest secrets.

ENJOY FROM: 15+ years from vintage

Destiny Bay

Magna Praemia

2006

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
14% Merlot, 7% Cabernet Franc,
5% Malbec

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Very Warm
Vinified Tonnage/Acre: 1.1 - 2.3 tonnes
Brix: 23.6 - 26.1
Maturation: 10-15 months in French & American Oak
Cooperage: 70% new barrel
Cases Produced: 174
Alcohol: 13.6%

WINEMAKER'S TASTING NOTES:
Dense Ruby and deep crimson colour with a youthful appearance. The palate expresses hints of sweet cigar, blackberry, cherry liquer, sweet spice and dark roses. The mouth is plump and seamless with tannin and acid on the finish that presents wonderfully woven components and superb balance. Power and elegance that will cellar for 15 years and beyond.

ENJOY FROM: 15+ years from vintage

Destiny Bay

Magna Praemia

2005

Estate Bottled
Wine of New Zealand
74% Cabernet Sauvignon,
13% Merlot, 8% Malbec,
5% Cabernet Franc

Grown, Produced and Bottled By
Destiny Bay Wines
379 Gordons Road, Waiheke Island

Vintage Detail: Very Warm
Vinified Tonnage/Acre: 1.3 - 2.1 tonnes
Brix: 23.4 - 25.1
Maturation: 10-15 months in French & American Oak
Cooperage: 70% new barrels. 30% 1-2 year barrels
Cases Produced: 321
Alcohol: 14.0%

WINEMAKER'S TASTING NOTES:
Nose reveals intense black fruits, dark chocolate and french vanilla characters with hints of fresh leather, cinnamon and roasted red pepper. Lush and well-balanced in the mouth with a dense coating of fine, ripe tannin across the tongue. The wine finishes with rich spices, subtle mushroom complexities and persistent, dark fig flavours - all lifted up by superb acid balance.

ENJOY FROM: 15+ years from vintage

Destiny Bay Wines Limited
379B Gordons Road; RD1
Waiheke Island
Auckland, 1971
New Zealand

www.destinybaywine.com

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