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Tasting History Menu:

- [Print Wine List](#)
- [Printer Friendly Version](#)
- [Text Search](#)
- [Advanced Search](#)
- [Vintage Search](#)
- [Category Search](#)
- [Issue Search](#)
- [Search Help](#)
- [Search Tips](#)
- [My Search Preferences](#)
- [Search Neal Martin's Notes](#)

Quick Links

[What's New](#)
[Weekly Wine Buys](#)
[Gift Subscriptions](#)
[Shop The Wine Advocate Store](#)
[TWA Editorial Calendar](#)

Ratings On The Go

[Robert Parker Mobi](#)

More Information

[Articles of Merit](#)
[Cartoon of the Week](#)
[Executive Wine Seminars](#)
[Find It Online](#)
[Glossary of Wine Terms](#)
[The Vintage Chart](#)
[The Wine Advocate](#)
[Wine Education](#)
[TWA Rating System](#)

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2010 Destiny Bay Magna Praemia

 Add to Print List**RATING:** 93+ points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend**DRINK:** 2015 - 2025**ESTIMATED COST:** \$275**SOURCE:** eRobertParker.com, #203 Oct 2012

Blended of 75% Cabernet Sauvignon, 14% Merlot, 4% Cabernet Franc, 3% Malbec and 4% Petit Verdot, the 2010 Magna Praemia was aged for 10-15 months in French and American oak, 70% new. Deep garnet-purple in color, it is a little closed at this stage, with moderately intense notes of cassis, black cherries and pencil lead over suggestions of olives, coffee, raw meat, cloves and cedar. Medium to full-bodied and tightly knit in the mouth, it offers concentrated black berry and spice flavors with a firm level of fine grained tannins, balanced acid and a long, earthy / mineral finish. Consider drinking it 2015 to 2025+. Only 315 cases were produced.

Importer by Destiny Bay Wine Imports LLC

-Lisa Perotti-Brown

2010 Destiny Bay Mystae

 Add to Print List**RATING:** 92+ points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend**DRINK:** 2014 - 2024**ESTIMATED COST:** \$115**SOURCE:** eRobertParker.com, #203 Oct 2012

The 2010 Mystae is a blend of 64% Cabernet Sauvignon, 21% Merlot, 6% Cabernet Franc, 5% Malbec and 4% Petit Verdot. Matured 10-15 months in French and American oak, 60% new, it gives a deep garnet-purple color and youthfully muted aromas of creme de cassis, blueberry compote, vanilla, baking spices and dark chocolate with hints of soy, yeast extract and black olives. Medium to full-bodied and richly fruited in the mouth, it has a firm level of grainy tannins, refreshing acid and a long finish. Drink it 2014 to 2024+.

Importer by Destiny Bay Wine Imports LLC

-Lisa Perotti-Brown

2010 Destiny Bay Destinae

 Add to Print List**RATING:** 90 points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend**DRINK:** 2012 - 2020**ESTIMATED COST:** \$75**SOURCE:** eRobertParker.com, #203 Oct 2012

Composed of 40% Cabernet Sauvignon, 31% Merlot, 12% Cabernet Franc, 15% Malbec and 2% Petit Verdot, the 2010 Destinae has a deep garnet-purple color and aromas of warm cassis, black plums and cedar over notes of mocha, cardamom, toast and pencil shavings. The palate fills the mouth with expressive spiced berries supported by medium to firm, grainy tannins and crisp acidity, finishing long. Drink this one now to 2020+.

Importer by Destiny Bay Wine Imports LLC

-Lisa Perotti-Brown

2009 Destiny Bay Destinae

Add to Print List

RATING: (89-91) points
PRODUCER: Destiny Bay
FROM: Waiheke Island, New Zealand
VARIETY: Proprietary Blend
DRINK: 2011 - 2016
ESTIMATED COST:
SOURCE: WA, #191
Oct 2010

Tasted from barrel, the 2009 Destinae has a compact, dark cherry bouquet with a light earthy undertow. It demonstrates fine definition but is introverted at the moment. The palate is medium-bodied, well balanced with good acidity, supple blueberry tinged fruit and a bewitching silky finish that promises great clarity once bottled. Drink 2011-2016.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

Those wishing to purchase Destiny Bay's wines directly in the USA should go to www.destinybaywines.com.

-Neal Martin

2009 Destiny Bay Mystae

Add to Print List

RATING: (90-92) points
PRODUCER: Destiny Bay
FROM: Waiheke Island, New Zealand
VARIETY: Proprietary Blend
DRINK: 2012 - 2017
ESTIMATED COST:
SOURCE: WA, #191
Oct 2010

Tasted from barrel, the 2009 Mystae is rather introverted at first, but unfurls nicely in the glass with aromas of redcurrant, raspberry, a touch of thyme and just a hint of vanilla. The palate is medium-bodied, well balanced with fine tannins, quite linear at the moment and just missing the peacock's tail demonstrated by the Destinae. There is an attractive clarity and sense of naturalness here and it will come into its own in 2-3 years time. Drink 2012-2017.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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-Neal Martin

2009 Destiny Bay Magna Praemia

Add to Print List

RATING: (91-93) points
PRODUCER: Destiny Bay
FROM: Waiheke Island, New Zealand
VARIETY: Proprietary Blend
DRINK: 2012 - 2017
ESTIMATED COST:
SOURCE: WA, #191
Oct 2010

Tasted from barrel, the 2009 Magna Praemia has a crisp, well-defined, slightly meaty, Saint-Emilion-esque bouquet. The palate is medium-bodied well balanced with fine tannins, quite linear at the moment and just missing the peacock's tail demonstrated by the Destinae. There is an attractive clarity and sense of naturalness here and it will come into its own in 2-3 years time. Drink 2012-2017.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small,

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-Neal Martin

2008 Destiny Bay Destinae

Add to Print List

RATING: 90 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2018

ESTIMATED COST: \$100

SOURCE: eRobertParker.com,
#209
Oct 2013

[Show Other Tastings For This Wine](#)

A blend of 39% Cabernet Sauvignon, 29% Merlot, 15% Cabernet Franc, 16% Malbec and 1% Petit Verdot, the deep garnet-colored 2008 Destinae presents aromas of cassis, some plums and pencil shavings, menthol and a touch of red fruits. The palate reveals some obvious American oak, though it is elegantly fruited and marked by a medium level of very fine tannins, a vibrant acid line and a long finish. Drink it now to 2018+.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

Imported by Destiny Bay Wine Imports LLC.

-Lisa Perrotti-Brown

2008 Destiny Bay Mystae

Add to Print List

RATING: 92 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2011 - 2017

ESTIMATED COST:

SOURCE: WA, #191
Oct 2010

The 2008 Mystae has a similar nose to the '08 Magna Praemia: blackberry, tobacco, a touch of wild mint and underbrush. The palate is medium-bodied with supple tannins and well-integrated high quality oak that does not smother the fruit. There are notes of pure raspberry, wild strawberry and a touch of bergamot towards the finish that demonstrates impressive length. This is a classy affair that equals Destiny Bays' flagship Magna Praemia. Wonderful. Drink 2011-2017.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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-Neal Martin

2008 Destiny Bay Magna Praemi

[Add to Print List](#)**RATING:** 92 points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend**DRINK:** 2013 - 2018**ESTIMATED COST:****SOURCE:** WA, #191
Oct 2010

The 2008 Magna Praemia sports a Pomerol-esque nose with notes of blackberry, tobacco and a touch of thyme. Nice definition here – very natural. The palate is medium-bodied with supple tannins. It comes over as sedate and poised, very lithe and focused towards the strawberry and raspberry finish, though it lacks the same level of persistency as the 2006. Well crafted and very introverted at the moment, this certainly merits 3-4 years cellaring. Drink 2013-2018.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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-Neal Martin

2008 Destiny Bay Magna Praemia

[Add to Print List](#)**RATING:** 92 points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend**DRINK:** 2013 - 2021**ESTIMATED COST:****SOURCE:** eRobertParker.com,
#209
Oct 2013

Medium to deep garnet-colored, the 2008 Magna Praemia is slightly mute, though it shows red currant, red cherries and blackberries alongside some rose, kirsch, potpourri and thyme notes. Medium to full-bodied and endowed with good concentration, the medium level, chewy tannins along with a vibrant acid backbone hold up a long finish that has a bit of the American oak standing out. Drink it now to 2021+.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

Imported by Destiny Bay Wine Imports LLC.

-Lisa Perotti-Brown

2008 Destiny Bay Destinae

[Add to Print List](#)**RATING:** 90 points**PRODUCER:** Destiny Bay**FROM:** Waiheke Island, New Zealand**VARIETY:** Proprietary Blend

A blend of 39% Cabernet Sauvignon, 29% Merlot, 15% Cabernet Franc, 16% Malbec and 1% Petit Verdot, the deep garnet-colored 2008 Destinae presents aromas of cassis, some plums and pencil shavings, menthol and a touch of red fruits. The palate reveals some obvious American oak, though it is elegantly fruited and marked by a medium level of

DRINK: 2013 - 2018

ESTIMATED COST: \$100

SOURCE: eRobertParker.com,
#209
Oct 2013

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very fine tannins, a vibrant acid line and a long finish. Drink it now to 2018+.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

Imported by Destiny Bay Wine Imports LLC.

-Lisa Perrotti-Brown

2007 Destiny Bay Mystae

Add to Print List

RATING: 92 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2019

ESTIMATED COST: \$85

SOURCE: eRobertParker.com,
#209
Oct 2013



[Show Other Tastings For This Wine](#)

Made with slightly more Cabernet Sauvignon in the blend (55%) and in barrel for 10 to 15 months using 60% new oak, the deep garnet-colored 2007 Mystae opens with notes of warm blackberries and black cherries fused with an earthy undercurrent of black olives, touches of marmite toast and Mediterranean herbs. Medium to full-bodied and richly fruited, it is enlivened by crisp acidity and framed by a medium to firm level of finely grained tannins through the long and layered finish. Drink it now to 2019+.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

Imported by Destiny Bay Wine Imports LLC.

-Lisa Perrotti-Brown

2007 Destiny Bay Magna Praemia

Add to Print List

RATING: 93 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

Deep garnet-colored, the 2007 Magna Praemia puts forward a good, solid core of cassis, red currants, plums and spice box lifted by touches of eucalyptus and violets. The palate shows a good expression of

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2020

ESTIMATED COST: \$199

SOURCE: eRobertParker.com,
#209
Oct 2013



[Show Other Tastings For This Wine](#)

...the palate shows a good expression of its blend of grapes, and even though it is a tad lean, it remains very well defined by medium-firm, grainy tannins, nice acid verve and a very long, graceful finish. Drink it now to 2020+.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

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-Lisa Perrotti-Brown

2007 Destiny Bay Mystae

Add to Print List

RATING: 92 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2019

ESTIMATED COST: \$85

SOURCE: eRobertParker.com,
#209
Oct 2013



[Show Other Tastings For This Wine](#)

Made with slightly more Cabernet Sauvignon in the blend (55%) and in barrel for 10 to 15 months using 60% new oak, the deep garnet-colored 2007 Mystae opens with notes of warm blackberries and black cherries fused with an earthy undercurrent of black olives, touches of marmite toast and Mediterranean herbs. Medium to full-bodied and richly fruited, it is enlivened by crisp acidity and framed by a medium to firm level of finely grained tannins through the long and layered finish. Drink it now to 2019+.

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-Lisa Perrotti-Brown

2007 Destiny Bay Destinae

Add to Print List

RATING: 87 points

There is a slight dustiness on the 2007 Destinae

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2010 - 2013

ESTIMATED COST: \$57

SOURCE: WA, #191
Oct 2010



nose, found both in the blind tasting and re-tasting at the estate the following day that subdues the fruit. The palate is better with dark cherry and raspberry on the entry, good acidity with a gourmand element towards the crisp finish. Then, hints of mushroom and chestnut furnish the aftertaste. This is a well-crafted, early drinking Bordeaux blend. Drink now-2013.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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-Neal Martin

2007 Destiny Bay Magna Praemia

Add to Print List

RATING: 93 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2020

ESTIMATED COST: \$199

SOURCE: eRobertParker.com,
#209
Oct 2013



[Show Other Tastings For This Wine](#)

Deep garnet-colored, the 2007 Magna Praemia puts forward a good, solid core of cassis, red currants, plums and spice box lifted by touches of eucalyptus and violets. The palate shows a good expression of its blend of grapes, and even though it is a tad lean, it remains very well defined by medium-firm, grainy tannins, nice acid verve and a very long, graceful finish. Drink it now to 2020+.

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-Lisa Perrotti-Brown

2006 Destiny Bay Magna Praemia

Add to Print List

RATING: 91 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2015

ESTIMATED COST:

SOURCE: eRobertParker.com

Deep garnet-brick in color, the 2006 Magna Praemia is slightly closed on the nose showing dark berry, creme de cassis, dried mulberries and plums with hints of Provencal herbs and cedar. Medium-bodied, it is fading a bit as it drinks a little lean on the palate alongside the medium level chewy tannins and crisp acid. It has a long finish. Drink it now to 2015.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the

robert.wine.com,
#209
Oct 2013

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pursuit of making Bordeaux varietal wines of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

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-Lisa Perrotti-Brown

2006 Destiny Bay Destinae

Add to Print List

RATING: 89 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2010 - 2013

ESTIMATED COST:

SOURCE: WA, #191
Oct 2010

A blend of 46% Cabernet Sauvignon, 22% Merlot, 16% Cabernet Franc and 16% Malbec, the 2006 Destinae has a warm and inviting, plum-scented nose with touches of Christmas cake and cloves, just a complementary scent of green pepper derived from the Cabernet Franc. The palate is full-bodied, very well balanced with rounded tannins and bright black cherry and raspberry fruit towards the finish with an edgy, tobacco note on the finish. This is very well crafted and assured. Drink now-2013.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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-Neal Martin

2006 Destiny Bay Mystae

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RATING: 91 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2010 - 2014

ESTIMATED COST:

SOURCE: WA, #191
Oct 2010

A blend of 57% Cabernet Sauvignon, 22% Merlot, 17% Cabernet Franc and 4% Malbec, the 2006 Mystae has a smooth nose dominated by oak but with sufficient fruit to support it and carry it forward for several years. There are scents of dark cherry, singed leather, a touch of dark chocolate and dried flowers. The palate is medium-bodied with smooth supple tannins and well-judged acidity and a saline touch develops to complement the brambly red fruits. Though I would have been more prudent with the oak, this is a fine addition to the Destiny Bay portfolio. Drink now-2014.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level

Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

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2006 Destiny Bay Magna Praemia

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RATING: 91 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2015

ESTIMATED COST:

SOURCE: eRobertParker.com, #209 Oct 2013

[Show Other Tastings For This Wine](#)

Deep gamet-brick in color, the 2006 Magna Praemia is slightly closed on the nose showing dark berry, creme de cassis, dried mulberries and plums with hints of Provençal herbs and cedar. Medium-bodied, it is fading a bit as it drinks a little lean on the palate

alongside the medium level chewy tannins and crisp acid. It has a long finish. Drink it now to 2015.

Ex-pat Americans Ann and Michael Spratt established this boutique winery and vineyard with the pursuit of making Bordeaux varietal reds of the highest caliber. Their son, Sean, has since joined their journey as the winemaker along with the consultancy of Luc Desbonnets. Located right on the edge of the southern coast, yet angled on a north-facing slope well sheltered from the ocean winds, the relatively young vines indeed appear poised for greatness and the first releases confirm that the Spratt's are onto something special. Ann Spratt, with a degree in microbiology and biochemistry, post-graduate studies at UC Davis in viticulture and enology under her belt and having a Masters degree in Wine Sciences from Auckland University, is well placed and certainly at home in the winery, backing up viticultural and winemaking techniques with original and important research. While the prices of these wines have been aspirational from the outset, the hard graft and uncompromising approach that goes on behind the labels certainly goes some way to justifying the hefty price tags.

Imported by Destiny Bay Wine Imports LLC.

-Lisa Perrotti-Brown

2005 Destiny Bay Magna Praemia

Add to Print List

RATING: 94 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2018

ESTIMATED COST:

SOURCE: eRobertParker.com, #209 Oct 2013

[Show Other Tastings For This Wine](#)

The predominantly Cabernet Sauvignon (74% of the blend) 2005 Magna Praemia is a deep gamet color and puts forward an earthy nose with an aromatic core of dried berries and meat plus some kirsch, sandalwood and cedar. With medium to full body and great concentration on the palate, it is showing nice bottle evolution with the quite lively acid and a medium level of grainy tannins holding it through a long finish. This is the first vintage of this wine. It is drinking nicely now and should keep to 2018+.

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Imported by Destiny Bay Wine Imports LLC.

-Lisa Perrotti-Brown

2005 Destiny Bay Mystae

Add to Print List

RATING: 86 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2010 - 2012

ESTIMATED COST:

SOURCE: WA, #191
Oct 2010

A blend of 49% Merlot, 35% Cabernet Sauvignon, 12% Cabernet Franc and 4% Malbec, coming in at 13.9% alcohol, the 2005 Mystae has a light, ripe, red-berry bouquet with hints of black tea and wild mushroom, displaying fine definition though it is not as complex as later vintages. The palate is medium-bodied, sharp acidity on the entry but lacks a little cohesion on the introverted mid-palate. Fine, powdery tannins impart just a touch of austerity on the Pomerol-like finish with a saline tang. Personally, I would not cellar this much longer, but it is holding up respectfully. Drink now-2012.

Mike and Anne Spratt planted their first vines in a north-facing amphitheater in 2000 and subsequently constructed a state-of-the-art winery to practice their artisan winemaking. Their inspiration is Bordeaux, three variations of a single wine: the entry-level Destinae that is Right Bank in style, their flagship Magna Praemia Left Bank (matured in 100% new oak) and the Mystae sitting somewhere in between. This is a boutique operation and quantities are small, but they are well worth seeking out.

Those wishing to purchase Destiny Bay's wines directly in the USA should go to www.destinybaywines.com.

-Neal Martin

2005 Destiny Bay Magna Praemia

Add to Print List

RATING: 94 points

PRODUCER: Destiny Bay

FROM: Waiheke Island, New Zealand

VARIETY: Proprietary Blend

DRINK: 2013 - 2018

ESTIMATED COST:

SOURCE: eRobertParker.com,
#209
Oct 2013

[Show Other Tastings For This Wine](#)

The predominantly Cabernet Sauvignon (74% of the blend) 2005 Magna Praemia is a deep gamet color and puts forward an earthy nose with an aromatic core of dried berries and meat plus some kirsch, sandalwood and cedar. With medium to full body and great concentration on the palate, it is showing nice bottle evolution with the quite lively acid and a medium level of grainy tannins holding it through a long finish. This is the first vintage of this wine. It is drinking nicely now and should keep to 2018+.

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-Lisa Perrotti-Brown

About Maturity and Drink Dates: Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a "Maturity" for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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