



VILLA MARIA
NEW ZEALAND

Grapes

90% Cabernet Sauvignon
8% Merlot
2% Malbec

Region/Appellation
Hawkes Bay

Alcohol by volume
13.5%

Residual Sugar
0.54 g/l

pH
3.87

Total Acidity
6.06 g/l

Drinking Window
2025 - 2041

Tasting Guide



Tasting note printed
12/02/2026

Ngakirikiri 2018 6x75cl

Winemaker Notes

Upon pouring, the deep-ruby hued 2018 vintage gradually unfolds fragrant aromatics of cassis, violets and complex wood spices, with graphite, thyme and clove also emerging from the glass. Layers of concentrated flavours are revealed across a medium to full bodied frame, with ripe fruit, hints of black olive and cigar, all wrapped by fine-grained tannins and supportive oak enhancing texture and richness from start to finish. This vintage will benefit and gain additional complexity from careful cellaring over the next 15+ years.

Vineyard

Hawkes Bay with its coastal location and proximity to mountains typically experiences a dry, maritime climate with an influential diurnal temperature range. Gimblett Gravels is located approx. 15km inland and experiences temperatures typically warmer than its neighbouring localities, promoting a consistent level of ripeness to be achieved by low yielding vines planted in free draining soils.

Winemaking

The grapes were destemmed and crushed before a 21 day fermentation during which the caps were hand plunged three times a day. Post-fermentation, the wine was racked to French Oak barrique, 60% new, for 20 months ageing.

Vintage

The 2018 Hawkes Bay vintage followed on from one of the warmest summers on record providing superb conditions for ripening, with heat summation finishing well ahead of the long-term average with 1500 Growing Degree Days (GDD's). Although the white harvest commenced early with pressure from untimely rain, thick skinned later ripening reds were harvested in excellent condition under welcome blue skies and produced the greatest wines of the harvest.

Food match

