



VILLA MARIA
NEW ZEALAND

Grapes

92% Merlot

8% Cabernet Sauvignon

Region/Appellation

Hawkes Bay

Alcohol by volume

13%

Residual Sugar

2.3 g/l

pH

3.8

Total Acidity

5.12 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

12/02/2026

Private Bin Merlot Cabernet Sauvignon 2022 6x75cl

Winemaker Notes

This blend of Merlot, Malbec and Cabernet Sauvignon has fragrant aromas and flavours of cassis, red fruits and dried herbs. A rich mouthfeel balanced with supple tannins leads to a deliciously smooth finish.

Vineyard

An array of soil profiles including free draining alluvial gravels, combined with high sunshine hours make Hawkes Bay New Zealand's 'home' to the French Bordeaux varieties Merlot, Malbec and Cabernet Sauvignon.

Winemaking

100% crushed and destemmed to fermentation vessels. Inoculated with several strains of yeast and aerated throughout fermentation, peaking in temperature at 28-30°C. Pressed off skins and aged in tank and barrel for 12 months.

Vintage

High sunshine hour and low rainfall makes Hawkes Bay New Zealand's 'home' to the French Bordeaux varieties. 2022 was a warm summer which lead to generous fruit flavours in the Merlot.. The grapes for this wine were sourced from vineyards surrounding Villa Maria's Hawkes Bay winery located on free-draining gravel soil.

Food match

A great pairing with all red meats, most cheeses, and Mediterranean inspired cuisine.

