

## VILLA MARIA RESERVE CABERNET SAUVIGNON / MERLOT 2021



\$39.99

From the excellent 2021 Hawkes Bay vintage this is a rather special wine - price and quality.



Product Code:	4020	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	14.0%
Style:	Red	Grape:	55% Cabernet Sauvignon, 45% Merlot
Variety:	Cabernet / Merlot Blend		
Producer:	<a href="#">Villa Maria</a>		



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2021 Vintage)

"This densely coloured Gimblett Gravels red blend displays layers of dark berries and black doris plum, mingling with floral and spice nuances. The palate is rich and concentrated with a generous mid-palate framed by finely textured tannin and integrated oak. While a little shy in its youth, this wine will open up and gain complexity from careful cellaring.

2021 rounded out a trio of outstanding Hawkes Bay red wine vintages. Early season rainfall and heat enabled healthy vines to get established then cooler but dry weather in January and February ensured natural acidity and freshness was retained in the grapes. A settled harvest period allowed the fruit to be harvested in great condition with good ripeness.

# VINO FINO

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Grown entirely in the Gimblett Gravels sub-region of Hawkes Bay, our vineyards within this sub-region contributed parcels of exceptional fruit. The Cabernet Sauvignon is sourced from 2 blocks within our Vidal and Ngakirikiri vineyards and the Merlot is grown on our Omahu Gravels and Te Awa vineyards. The free-draining soils of these sites help ensure balanced fruit and canopy growth, contributing ripe flavours and tannin development. Yields are kept low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure."

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**Rated Excellent & 93/100 Cameron Douglas MS, May 2024** (2021 Vintage)

"The core of this wine is the fleshy and delicious blackberry, dark plum and dark cherry fruit flavours, these contrast all the earthy attributes in the fritters and lamb flesh. The tannins are immediately softened by the rareness of the meat and dairy highlight in the haloumi. The oak blends nicely with the toastiness of the cooking methods and acidity pulls all the elements together. Still very youthful with a taut mouthfeel from tannins and acidity."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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