



F A R M G A T E

2 0 0 7 ~ S A U V I G N O N B L A N C

Hawkes Bay

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NEW ZEALAND WINE



A range of vineyards has given this Hawkes Bay Sauvignon Blanc a wonderful flavour spectrum. The vibrant gooseberry and nettle fruit and aromas of higher altitude inland river terraces overlay the body and lush tropical flavours of warmer vineyards sites. The portion of this wine fermented in older French oak barriques has added complexity and texture. An ideal wine for alfresco dining, try with fresh salads and shell fish. Best served lightly chilled. May be enjoyed now or cellared up to three years from vintage date.



F A R M G A T E

2 0 0 7 ~ G E W Ü R Z T R A M I N E R

Hawkes Bay

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NEW ZEALAND WINE



Making this wine has been an exciting project as I have long admired the style of Alsatian gewürztraminers. The grapes were grown in two vineyards selected for their low yields and ripe fruit and the wine captures the heady exotic aromas of old roses, lychee and spice while the palate is full bodied with great texture. Try matching with Asian inspired flavours or fresh fish, crayfish or salmon. Best served lightly chilled. May be enjoyed now or cellared up to three years from vintage date.



F A R M G A T E

2 0 0 6 ~ C H A R D O N N A Y

Hawkes Bay

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NEW ZEALAND WINE



Because the wines have power and finesse, Hawkes Bay is our spiritual home of New Zealand Chardonnay. This Chardonnay has the flavours of grapefruit, peaches and nectarines overlaying the complexity and richness of barrel fermentation and regular lees stirring during its ten months barrel maturation. Try with roasted pork with crackling, richly flavoured poultry or more simply mature gouda with crusty bread. Best served lightly chilled. May be enjoyed now or cellared up to five years from vintage date.



F A R M G A T E

2 0 0 6 - M E R L O T C A B E R N E T

Hawkes Bay

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NEW ZEALAND WINE



This Merlot Cabernet is a harmonious wine that exemplifies the art of blending. The whole is greater than the sum of the parts. Made in a classic style from three of our premium red vineyard blocks, “Home” Merlot (50%), “Low” Merlot (20%) and “21+” Cabernet Sauvignon (30%). It tastes of rich plum and berry with fine toasty oak. A wine equally at home with venison and game as traditional lamb roast. May be enjoyed now or cellared up to seven years from vintage date.