

Hecula Monastrell Organic

2019



GOLD MEDAL

Sakura Wine Contest

March 2021

90 POINTS & 5 STARS

Bob Campbell MW | The Real Review

March 2021

From bush-trained vines grown in limestone soils and matured for six months in a mix of French and American oak barrels. Dense, smooth red with plum, raspberry, pepper and smoky oak flavours. Gutsy red offering good value at this price.

16.5+/20 & 5 STARS

Candice Chow | raymondchanwinereviews.co.nz

February 2021

Deep ruby-black with some density, lighter on the rim. The nose is full and robust, sweet aromas of prune, blackberries melded with an amalgam of spices, unfolding cedar and dark cocoa. Full-bodied, brisk flavours of plums, prune, blackberries have a strong core, intermix sweet oak spices and dark chocolate. The rich palate possesses ripe, grainy tannin; underlined alcohol power contributes to the weight. This is a succulent, full-bodied Monastrell, displaying ripe fruit and tannin on a robust palate. Match with barbeque lamb and beef over the next 2-3 years. Stainless steel fermented to 14.5% alc, aged 6 months in 80% French and 20% American oak. Vegan friendly, organic certified.

93 POINT & 5 STARS

Sam Kim | wineorbit.co.nz

February 2021

Wonderfully ripe and fragrant, the bouquet shows dark berry, vanilla, smoked game and roasted nut aromas on the nose. The palate delivers excellent weight and roundness, combined with succulent fruit flavours and savoury nuances, finishing gorgeously long and silky. At its best: now to 2024.

GOLD MEDAL

Challenge Millésime Bio

2021

88 POINTS

Vic Harradine | winecurrent.com

January 2021

Exotic spice, earthy notes and black currant aromas waft easily from this monastrell—aka mourvèdre. A nicely balanced stream of ripe, sweet black plum, racy red cherry and hints of passion fruit coat the palate framed with lip-smacking tang and underpinned by fine-grained tannin—erate/decant a couple of hours. It finishes dry and lengthy with palate replays. It's exceptionally well priced and pours well with roasted or grilled beef, lamb or pork.

90 POINTS

Guia Peñin Wine Guide

2021

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Catavinum World Wine & Spirits Competition

2021

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Frankfurt International Trophy

April 2021

BRONZE MEDAL

NZ International Wine Show 2021

February 2022