



VILLA MARIA

NEW ZEALAND



HAWKE'S BAY

Private Bin Merlot 2025

Winemakers Comment

Richly coloured and bursting with flavour, the 2025 Private Bin Merlot displays inviting aromas of dark berries layered with subtle mocha notes. A touch of oak adds complexity with hints of vanilla and spice, while the palate delivers generous fruit sweetness and a soft, rounded texture. Its velvety smooth mouthfeel and approachable style make it equally suited to everyday enjoyment or entertaining with food.

Serving Suggestion

Enjoy with red meats, cheese and Mediterranean style foods.

Season & Viticulture

High sunshine hours and low rainfall make the beautiful New Zealand wine region of Hawke's Bay an ideal place to grow fine Merlot.

The grapes for the Private Bin Merlot were sourced from vineyards surrounding Villa Maria's Hawke's Bay winery located on free-draining gravel soil. Benefiting from a warm 2025 growing season and naturally low yields, the Merlot developed exceptional ripeness and a generous, fruit-driven palate.

Winemaking

The grapes were harvested in excellent condition and crushed to tank for fermentation. The fermenting wine spent up to two weeks on skins to develop rich colour and flavour. Once dry, the young wine was pressed off skins and aged with oak for 12 months before being blended and bottled.

Technical details

VARIETIES: 88% Merlot, 12% Syrah

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.32g/l

PH: 3.63

RESIDUAL SUGAR: 3.5g/l