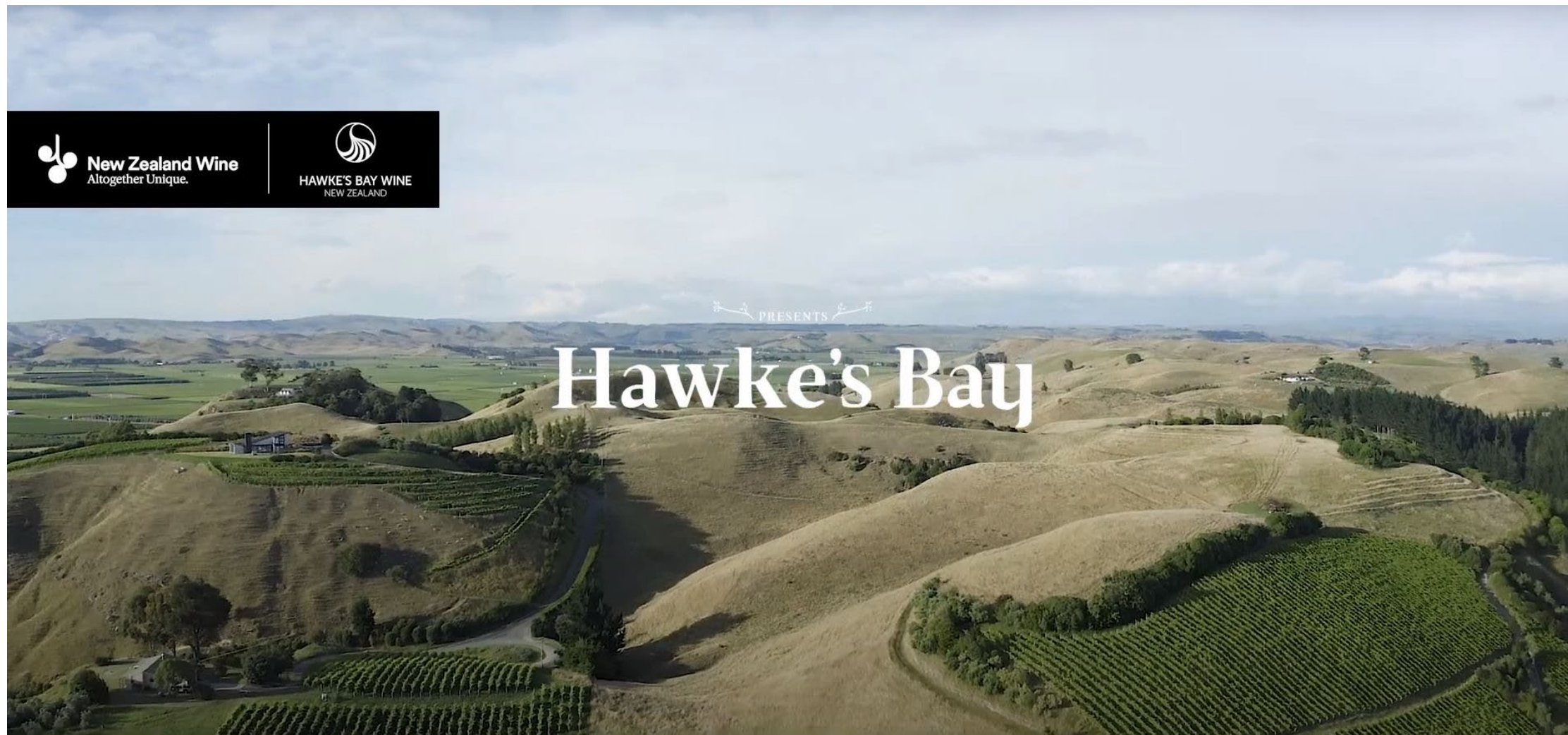


HAWKE'S BAY

CLICK BELOW FOR REGIONAL VIDEO

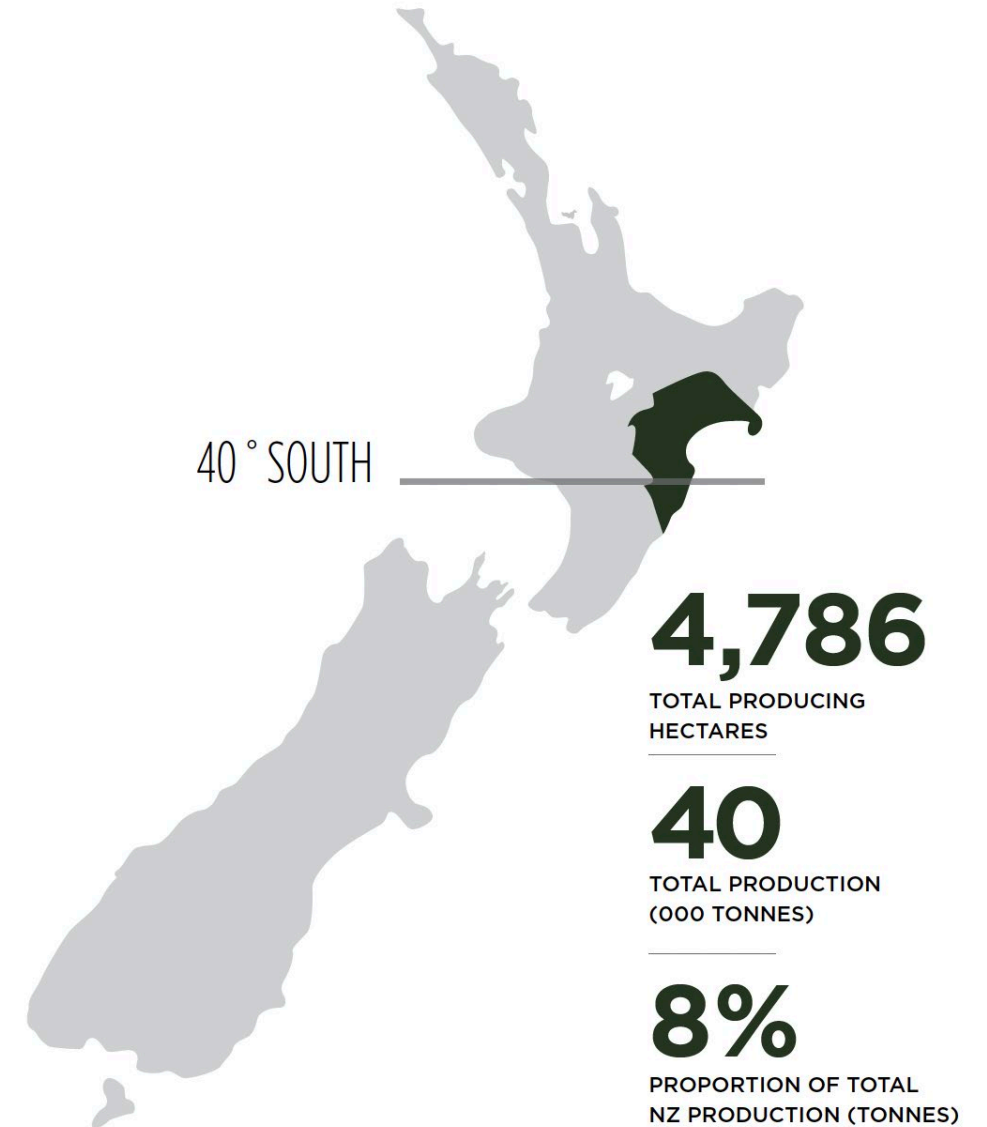


PRESENTS

Hawke's Bay

FAST FACTS

- New Zealand's second largest wine region
- Most famous for its acclaimed style of classic reds based on Cabernet Sauvignon and Merlot.
- Though much smaller in quantity, Syrah is extremely well regarded as is Chardonnay.
- The Gimblett Gravels subregion was officially created in 2001. The wines are classified according to the tightly specified soil type.
- Many wines are delicious on release but the premium examples have ability to age.



HAWKE'S BAY

Hawke's Bay is New Zealand's second largest wine region and enjoys a very sunny climate.

The influence of the ocean tempers the hot summer days and extends the growing season. The long autumn means varieties such as Cabernet Sauvignon, Merlot and Syrah can ripen successfully.

The surrounding high country offers wind protection through frost can be a risk in some inland areas. Cooler, wet weather can occasionally pose problems in the growing season but free-draining soils help reduce its impact.



CLIMATE



AVERAGE ANNUAL SUNSHINE

2,180 HOURS



AVERAGE ANNUAL RAINFALL

1,051 mm

SUBREGIONS

Hawke's Bay is incredibly diverse

Four major rivers meander across Hawkes Bay creating a kaleidoscope of different soil types. When combined with the various meso-climates, this significantly impacts on viticulture and wine style.

GIMBLETT GRAVELS

Once regarded as too arid to grow grapes, it is now one of New Zealand's premium wine regions. Free-draining alluvial soils and a benign climate enable Gimblett Gravels to ripen thicker skinned reds. The wines are impressive, with bold firm tannins, with the best maturing beautifully.

BRIDGE PA TRIANGLE

The oldest soils on the Heretaunga Plains are found here. Low fertile, free draining alluvium deposits or eroded ash, loess and underlying sediments give wines of power but also elegance and drive.



SUBREGIONS

Hawke's Bay is incredibly diverse

COASTAL REGIONS

The Pacific Ocean influences much of Hawke's Bay, but Te Awanga and Esk Valley enjoy the most dramatic effects of the temperate climate and long growing season. The gravelly soils have achieved recognition for premium Chardonnay and early ripening reds, including Pinot Noir.

HAVELOCK HILLS

Free draining, north-facing slopes with soils that are mostly sandy loam either a sandstone or clay base. Home to a number of exceptional producers, the wines are powerful yet elegant.

CENTRAL HAWKE'S BAY

An inland region that lies at an altitude of about 300m. The vineyards are characterised as being cooler areas showing potential for Sauvignon Blanc, Pinot Gris and Pinot Noir.



GRAPE VARIETIES

CHARDONNAY – 1,060ha

Concentrated wines with peach, melon and citrus/grapefruit flavours. Most wines drink well in the short to medium term, but the best improve greatly with further ageing.

SAUVIGNON BLANC – 1,011ha

Tropical and boldly fruited through to early picked and zesty, Hawke's Bay makes a range of styles. Acidity is lower than South Island examples.

MERLOT (975ha) & CABERNET SAUVIGNON (183ha)

Fleshy, flavoursome wines with black cherry, blackcurrant, beautifully soft and supple tannins and great richness of flavour.

PINOT GRIS – 676ha

Aromatic, ripe wines with balanced acidity and good body.

SYRAH – 343ha

Perfumed, elegant with ripe fruit, supple tannins and lingering spice.

PINOT NOIR – 223ha

Used in both sparkling and still from carefully chosen sites.

