

Misty Cove wines draw from the unique environmental elements that our New Zealand wine regions have to offer. The unique combination of our soils and climatic conditions fuse together to produce lush, aromatic white wines and intensely flavoured red wines. We have fused old world wine making values and techniques with modern technology that allows us to produce wines that have incredible body, character and charm.

**MISTY
COVE
WINES**

Waitaria

Organic Barrel White Wine

Tasting Notes

Misty Cove vintner, Andrew Bailey, pushes new boundaries by releasing a co-ferment blend of Sauvignon Blanc, Pinot Gris and Chardonnay from the Waitaria Bay vineyard, down the beautiful Kenepuru Sound in the Marlborough region. Certified organic, the wine was matured in new and aged French barriques for twelve months.

The engaging bouquet shows grilled peach, rockmelon, oatmeal, vanilla and hazelnut aromas, leading to a concentrated palate that is richly fruited and generously weighted and offers silky texture and an expansive mouthfeel, brilliantly structured by bright acidity.

Waitaria is best described as being multi-layered and savoury with fabulous ripe fruit flavours. Limited production with only 3000 bottles available; each bottle individually numbered.



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