



*on New Zealand's east coast and bound in the west by the Kaweka mountain range,
Hawke's Bay is much loved for its sunny climate, fabulous beaches,
sheltered coastal plains, and long-established vineyards."*

SUSTAINABLE

MAIMAI

HAWKE'S BAY

Maimai is the winery of Stirling Vines, a family-owned and operated grape-grower in Hawke's Bay that began in 1994. The family supplies (primarily Sauvignon Blanc) grapes to large, well-known New Zealand wineries, but decided to produce wine from their own esteemed fruit in 2002. Managed by Mal McLennan, the vineyards produce a variety of white and red grapes in two vineyards: Stirling Vineyard in Meeanee, and Sally's Field Vineyard in Bridge Pā (a rural Māori settlement). Sauvignon Blanc dominates plantings in the cooler Meeanee, while Chardonnay, Malbec, Merlot, and Syrah thrive in the hotter regions surrounding Hastings.

Hawke's Bay is regarded as one of New Zealand's warmer growing districts but is still considered a cool climate by global standards. The region has a well-founded reputation for ripe tropical fruit characteristics, as well as for rich, elegant reds and full flavored, creamy Chardonnay.

Named for a maimai (hunting blind) built on the Meeanee property in the early 1960s, the family's Maimai Creek estate was one of the 25 pioneering vineyards on which the NZ wine industry carried out research in 1995 to develop what is now the Sustainable Winegrowing programme. The family continues active research to practically apply sustainable principles in all areas of management and proudly displays the sustainable logo in and around the vineyards. The Maimai commitment to sustainability is not restricted to environmental policy but also includes all economic and social aspects of the winery. All staff (including seasonal) are properly trained and guided—and compensated accordingly. Maimai is committed to treating all people with respect.

"Good wines are made in the vineyard." (groan!) Yes, we hear that a lot, don't we? Of course it's true: winemakers are limited by the quality of fruit at their disposal, and the quality is determined by vineyard in association with vintage. From mid-winter pruning through flowering, canopy management, and ripening after veraison, viticulturists carefully monitor vines for disease and insects, count flowers and bunches, control yields, and test sugar and acid levels—to ensure the finest quality and character of fruit from these vines in this vintage.

SAUVIGNON BLANC *Meeanee, Napier*

This fruit is 100% sustainably grown, cropped at low levels to ensure slow, full physiological ripeness maximizing aromatic and flavor breadth. Harvested in March, crushed and lightly pressed in stainless with a low-temp fermentation. Grown only a smidgen over a mile from the Pacific Ocean, under mild but constant heat that consistently imparts the natural intensity and healthy acidity so evident in the nose and mouth.

vibrant and clean fruit but quite juicy with bright acidity and a lingering but crisp and dry finish

SYRAH *Bridge Pā Triangle, Hastings*

100% sustainably grown. Cropped to low levels in free-draining stony soils in an ideal Syrah microclimate, the three Syrah clones create a multidimensional expression of Syrah. Destemmed to open fermenters, pumped-over/plunged 4 times a day during fermentation extended to once a day post-ferment to ensure soft tannins; 24 days on skins prior to pressing to tank; barrel aged in seasoned French oak barrels.

deep garnet red; fruity, then some lovely peppery notes, eventually savoury with gamey hints; ripe black fruits and bright cherry building to intense and spicy flavors with a full broad mouth feel; white pepper lingers on the palate and nose characteristic of many Hawkes Bay reds; thrillingly exotic complement to all red meats!



Thank you for your time and for your interest in Connoisseur wines.