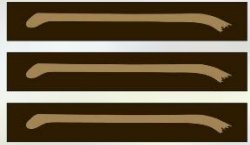


NGA WAKA



MARTINBOROUGH

Nga Waka Gamay 2025



Nga Waka is a small, family-owned winery established in 1988 and one of the pioneering wineries in Martinborough. Our wines are food focused in a restrained and elegant style with the ability to age. We have eight small vineyards scattered around the village of Martinborough producing mainly Pinot Noir and Chardonnay and small amounts of Sauvignon Blanc, Riesling, Chenin Blanc and Gamay. Nga Waka is an accredited member of Sustainable Winegrowing New Zealand, and we are committed to ensuring the best possible sustainable management practices in both our vineyards and winery. Our name is taken from Nga Waka A Kupe (The Canoes of Kupe). The three hills, which lie side by side like upturned canoes, form the backdrop for the town of Martinborough. Legend has it that the hills were formed by the three canoes of the famed Polynesian explorer Kupe, which were carried inland by a huge earthquake and came to rest in the valley behind Martinborough.

Gamay Tasting Notes

Colour: Deep red / purple

Nose: Red fruit aromatics with floral and spice notes

Palate: Smooth velvety tannins are supported by a savoury fruit structure that gives roundness and surprising amount of weight and backbone

Cellaring: Will improve in the cellar for 5-7 years

Winemaking: First vintage produced. This wine is stylistically closer to the Beaujolais cru end of the Gamay spectrum rather than the Nouveau style. Fully destemmed to tank where it was covered with CO₂ gas and left to ferment. Hand plunged only once in its 15 days on skins and then pressed and racked to old French oak barriques (5-6 years old). Total time in barrel - 9 months. Light egg wine fining and filtered.

Technical Details

Variety: Gamay

Vineyard: Mike Kershaw Block

Harvest Date: 22 March 2025

Bottling date: 26 February 2026

Winemaker: Paul Mason

Brix at Harvest: 22.5

Alcohol: 13%

Residual Sugar: <1 g/l

Titrateable Acidity: 6.00 g/l

ph: 3.50



ngawaka.co.nz