



BARRIQUE FERMENTED

Reserve

GISBORNE

Chardonnay 2019

Winemaker's Comment

Capturing the essence of Gisborne, this Chardonnay offers a medley of tropical fruit aromas, fig and smoky grilled nut. The palate is seamlessly textured, leading to a finish extended by fine acidity. This concentrated wine retains a balance in delivery that will appeal for immediate enjoyment but will ultimately benefit from maturation, developing intriguing complexity over the next 5-8 years.

Vintage

The 2019 Gisborne season was characterised by an exceptionally warm and dry summer and below average rainfall between January and March, setting up a superb harvest. Moderate yields on our mature Mendoza vines went on to achieve full ripeness whilst maintaining excellent condition, and were hand picked full of flavour and with excellent levels of natural sugar and acidity.

Vineyard & Winemaking

VINEYARD: 100% McDiarmid Hill

YIELD: 5-6T/Ha

CLONE: 100% Mendoza

McDiarmid Hill is Villa Maria's jewel in the crown Gisborne vineyard, beautifully positioned on an elevated north facing hillside slope in Patutahi. Taking full advantage of sunlight, drying wind conditions, slightly cooler temperatures and natural water drainage, the additional elevation provides a wonderful advantage for producing this consistently outstanding wine. Small parcels of mature dry farmed Mendoza vines provide for blending options, ideal for building complexity in the final wine.

Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 14.0%

PH: 3.46

TOTAL ACIDITY: 5.97g/L

RESIDUAL SUGAR: 0.8g/L

FRUIT HANDLING: 100% hand harvested and whole bunch pressed

FERMENTATION: 100% Natural or 'wild'

FERMENTATION VESSEL: 228L Barriques: 100% French, tight grain, M+ toast, 50% new

MATURATION: 11 months with weekly battonage

MALOLACTIC: 70%

FINING: Low rate isinglass

FILTRATION: Sterile Lenticular bell-house, one pass only off finings

BOTTLED: 20th March 2020