



VILLA MARIA
NEW ZEALAND



Reserve

GIMBLETT GRAVELS, HAWKES BAY

Cabernet Sauvignon/Merlot 2019

Awards & Accolades

95 points - Cameron Douglas MS

Winemaker's Comment

This densely coloured wine shows lovely aromatics with layers of red and black plum, mingling with cassis, smoky roast coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, with wonderfully fine-grained tannins and integrated oak. While approachable in its youth, this wine will benefit and gain additional complexity from careful cellaring.

Vintage

2019 will be recorded as one of Hawkes Bay's greatest vintages, featuring one of the warmest growing seasons on record with GDD's well above the districts long term average. Early season rainfall enabled healthy vines to ripen fruit into what would be a long and exceptionally dry finish to the season, with the key harvest period of February to April experiencing ideal conditions, allowing fruit to be harvested at optimum ripeness and condition.

Vineyard & Winemaking

VINEYARD: 100% Gimblett Gravels

YIELD & SOILS: 2.3-4.5T/Ha

CLONE: Pask (Cabernet) BDX481 (Merlot)

Grown entirely on the soils of the Gimblett Gravels region in Hawkes Bay, our vineyards contributed parcels of exceptional fruit. The free-draining soils of these sites help ensure balanced fruit and canopy growth, contributing ripe flavours and tannin development. Yields are cropped low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure.

Winemaking Data

VARIETIES: 65% Cabernet Sauvignon, 35% Merlot

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.4g/L

PH: 3.67

RESIDUAL SUGAR: 0.3g/L

FRUIT HANDLING: 100% Destemmed and crush. 3-4 weeks time on skins

FERMENTATION: Selected aromatic & textural yeast strains 100% stainless steel fermentation at 30°C

FERMENTATION VESSEL: Open-top, stainless steel fermenters

MATURATION: 20 months with 3 x racking's. Barrel Type: 100% French Oak, fine grain, M+, 35% new

FINING: Egg whites

FILTRATION: Non-Sterile lenticular filtration

BOTTLED: 25th February, 2021