



VILLA MARIA

NEW ZEALAND



Single Vineyard Keltern Chardonnay

HAWKES BAY 2015

AWARDS & ACCOLADES

Pure Gold - Bragato Wine Awards 2016
Gold - Air NZ Wine Awards 2016
Gold - NZ International Wine Show 2016
5 stars - Winestate Magazine

WINEMAKERS COMMENT

With an outstanding track record of awards and accolades, the Keltern Vineyard has truly established itself as one of New Zealand's premier sites for Chardonnay. Displaying a brilliant straw and lime tinted hue in the glass, the nose offers a fragrant and complex medley of white nectarine and subtle complexing sulfides, complemented by underlying notes of flint and toast. A sleek, tightly woven palate gradually unfolds, leading to a finish with genuine length and class. This wine will develop further complexity, mineral and toast-like characters with careful cellaring.

TECHNICAL DETAILS

REGION:	Hawkes Bay
VARIETIES:	100% Chardonnay
ALCOHOL:	13.5%
PH:	3.2
TOTAL ACIDITY:	6.5g/L
RESIDUAL SUGAR:	1.8g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Keltern vineyard, Hawkes Bay

VINEYARD YIELD: 7T/Ha

CLONAL SELECTION: 100% cL15

The Hawkes Bay region experienced a slightly cooler than average growing season with intermittent rain fall events, enough to encourage vine health and flavour development but without bringing on disease. Cooler nights moderated daytime temperatures and promoted steady sugar and flavour accumulation across Chardonnay vineyards. Picking decisions were largely based around flavours in our Reserve vineyards and the resulting fruit was clean with good flavours.

SOILS & VITICULTURE

Located east of the Maraekakaho region in Hawkes Bay in direct path of cool air currents flowing from a mountain range to the west, the Keltern Vineyard is an inland site, buffered by the Ngaruroro River. Established on an ancient riverbed, the vineyard has silt loams layered over red metals, including large free-draining gravel stones. Vines up to 15 years of age, mainly cL15 and cL95, are spur pruned and thinned to one bunch per shoot to target 7T/Ha.

WINEMAKING DATA

WHOLE BUNCH: 100%

FERMENTATION: 100% wild, indigenous yeast

FERM. VESSEL: 100% Barrique fermented

NEW BARREL: 35% new with balance to 1 and 2 year old

BARREL TYPE: François Frères, 3-year seasoned,
fine grain 228L

MATURATION: 10 months in Barrique

MALOLACTIC: 50%

BATTONAGE: From post ferment once
weekly for full term

FILTRATION: Sterile bell house filtration,
one pass only

BOTTLED: 25th February, 2016

