



VILLA MARIA

NEW ZEALAND



Single Vineyard Keltern

HAWKES BAY CHARDONNAY 2017

AWARDS & ACCOLADES

Champion Wine of the Show - Hawkes Bay A&P Bayleys Wine Awards 2018
Trophy: NZ White, NZ Chardonnay, Hawkes Bay Chardonnay - International Wine Challenge 2019
Fine Wines of New Zealand 2019
Gold - New Zealand Wine of the Year Awards 2018
Gold - NZ International Wine Show 2018
19/20 - Raymond Chan 2018

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 sulphides, 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:	Chardonnay
ALCOHOL:	13.5%
pH:	3.26
TOTAL ACIDITY:	6.41g/L
RESIDUAL SUGAR:	0.9g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Keltern vineyard, Hawkes Bay
VINEYARD YIELD: Range 4.0 - 5.0T/Ha
CLONAL SELECTION: 67% cl548, 29% cl15, 4% cl95

An extremely warm growing season also became one of the wettest on record. In 2017 Keltern was produced entirely from young, early ripening low yielding vines from several clones which achieved 22-22.5 brix with strong flavours and were harvested just prior to the first of the significant March weather events. A unique vintage, for the first time, CL548 predominant.

SOILS & VITICULTURE

Located east of the Maraekakaho region in Hawkes Bay, directly in the 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 range in age up to 16 years, mainly cl15, cl95 and cl548, and at maturity are pruned and thinned to one bunch per shoot to target 6-7T/Ha.

WINEMAKING DATA

WHOLE BUNCH: 100%
FERMENTATION: 83% Wild, indigenous yeast, 17% CY-3079
FERM. VESSEL: 100% French Barrique fermented
NEW BARREL: 42% new with balance to 1 and 2 year old
BARREL TYPE: François Frères and Orion, 3yr, fine grain 228L
MATURATION: 10 months in Barrique
MALOLACTIC: Partial approx. 60%
BATTONAGE: From post ferment once weekly for full maturation
FILTRATION: Sterile bell house filtration, one pass only
BOTTLED: 24th May, 2018

