



VILLA MARIA

NEW ZEALAND



Single Vineyard Keltern

HAWKES BAY CHARDONNAY 2016

AWARDS & ACCOLADES

- Gold - Royal Easter Show Wine Awards 2018
- Gold - Six Nations Wine Challenge 2018
- Gold - International Wine & Spirit Competition 2017 (UK)
- Gold - Hawkes Bay A&P Wine Awards 2017
- 5 stars - Cuisine Magazine 2017
- 5 stars - Winestate 2017
- 90/100 - Vinous.com 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:	3.23
TOTAL ACIDITY:	6.68g/L
RESIDUAL SUGAR:	0.7g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Keltern vineyard, Hawkes Bay

VINEYARD YIELD: Range 2.3 - 7.2T/Ha

CLONAL SELECTION: 54% cl95, 32% cl15, 14% Mendoza

Chardonnay was a real highlight of the 2016 Hawkes Bay vintage. After a cool start to the season, GDD's finished above average with intermittent rainfall throughout the season providing healthy vine canopies facilitating optimum flavour development. Clones 95 and cl15 feature from several different sections within the vineyard.

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 and cl95, and at maturity 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% French Barrique fermented

NEW BARREL: 28% new with balance to 1 and 2 year old

BARREL TYPE: François Frères and Fouquet, 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: 15th March, 2017

