



VILLA MARIA

NEW ZEALAND

Reserve Syrah

GIMBLETT GRAVELS 2014

AWARDS & ACCOLADES

Gold - NZ Wine of the Year Awards 2019

96/100 - Bob Campbell MW

WINEMAKERS COMMENT

This Syrah is a blend of parcels from our premium vineyards in Hawkes Bay's Gimblett Gravels. 2014 delivered intense and concentrated Syrah wines. Dense red hues lead to a perfumed nose of red fruits, spice and violets. Subtle wholebunch inclusion adds further complexity. Ripe tannins encase concentrated fruit characters on a long and silky palate. Careful cellaring will reward with further complexity.

TECHNICAL DETAILS

REGION:	Hawkes Bay, Gimblett Gravels
VARIETIES:	100% Syrah
ALCOHOL:	13.5%
PH:	3.6
TOTAL ACIDITY:	6.3g/L
RESIDUAL SUGAR:	Nil





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 100% Gimblett Gravels, (54% Twyford, 46% Omahu)

VINEYARD YIELD: 5.9 – 6.8 ton/Ha

VINTAGE DETAIL:

2014 in Hawkes Bay was simply a superb red wine vintage and a very welcome follow up to the highly acclaimed 2013 vintage. The region was treated to one of the warmest growing seasons in recent records (warmer than 2013) with intermittent rain fall events, enough to encourage vine health and flavour development without bringing on disease. Typical Hawkes Bay nights moderated daytime temperatures allowed for steady sugar and flavour accumulation across Syrah vineyards. Picking decisions were based around flavours and the resulting fruit was clean, ripe and full of flavour.

SOILS & VITICULTURE

Villa Maria's Reserve Syrah vineyards are located in the Gimblett Gravels of Hawkes Bay. This unique and highly prized area of land is fast becoming recognised as having superb growing conditions for producing Syrah of world class standard. The free-draining soils, warm daytime temperatures and cool nights encourage naturally devigourated vines to ripen their low yields slowly and evenly. These factors, along with well-timed vineyard management techniques ensure the resulting wines are deeply coloured and well structured, with pure aromatics and flavours classic to the variety.

WINEMAKING DATA

WHOLE BUNCH: 2%

FERMENTATION TEMPERATURE: 30 - 32°C

FERM. VESSEL: Stainless steel open fermenters

NEW BARREL: 35%

BARREL TYPE: 100% French 228L BGY, 36 month air dried

MATURATION: 17 months with 1 x rack only post MLF

MALOLACTIC: Occurred in barrel

FINING: Minimal egg white

FILTRATION: Non sterile 'rock-stopper' Bell house filtration

BOTTLED: 19th October 2015

