



# VILLA MARIA

NEW ZEALAND



## *Reserve Chardonnay*

MARLBOROUGH 2017

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### AWARDS & ACCOLADES

Gold - NZ International Wine Show 2019

Gold - Royal Easter Show Wine Awards 2019

Gold - NZ Wine of the Year Awards 2018 & 2019

94/100 - Cameron Douglas MS 2018

### WINEMAKERS COMMENT

This 2017 Reserve Marlborough Chardonnay has refined aromas of grapefruit zest, crème caramel and fresh figs. On the palate, fresh brown bread, ground almonds and white peach, with a fresh citrus acidity provide a lengthy and concentrated finish.

Colder weather in spring led to a longer than usual flowering season, resulting in a looser bunch structure and smaller bunches. Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods and classic Marlborough Chardonnay flavours to develop.

### TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Chardonnay
ALCOHOL:	13.0%
PH:	3.25
TOTAL ACIDITY:	6.0g/L
RESIDUAL SUGAR:	1.5g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

SUB REGIONS: 94% Wairau valley 6% Awatere valley  
VINEYARDS: 44% Acland, 31% Sutherland, 12% Auntsfield  
7% Lloyd, 6% Taylors Pass

The central part of the Wairau Valley in Marlborough has slightly warmer summer temperatures and the Acland and Sutherland Vineyards from this subregion contribute rich ripe stone fruit characters. Whereas the tight clay soil planted with clone 15 in the Auntsfield vineyard and the older Mendoza vines at the Lloyd vineyard provide the natural acid backbone structure for this wine.

#### SOILS & VITICULTURE

Across the Wairau Valley, the Acland vineyard Valley on premium gravel soils and the Sutherland Vineyard planted on wind-blown loess over clay. In the Awatere Valley, the Taylors Pass Vineyard has alluvial-over-clay soil terraces, with notable river stones reflecting sunlight and heat back into the fruit zone.

#### WINEMAKING DATA

FRUIT HANDLING: 100% hand picked & whole bunch pressed  
FERMENTATION: 100% barrel fermentation (barriques & puncheons)  
69% natural fermentation, 31% cultured yeasts  
37% new french oak, 63% seasoned french oak  
MATURATION: 10 months in contact with yeast lees  
MALOLACTIC: Natural malolactic fermentation is encouraged  
BOTTLED: July 2018

