



# VILLA MARIA

NEW ZEALAND

## *Cellar Selection Syrah*

HAWKES BAY 2017

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### AWARDS & ACCOLADES

Gold - Hawkes Bay A&P Bayleys Wine Awards 2018

### WINEMAKERS COMMENT

Purple and crimson hues lead to a perfumed nose of violet, black fruit, herb and spice aromas. The palate is medium bodied, supple and silky in texture, featuring wonderfully integrated tannins and plush oak. Pure fruit flavours lead the wine to a lengthy finish.

### SERVING SUGGESTIONS

Syrah is an excellent food wine, particularly when paired with dishes featuring spice, duck or venison. Drink now or hold for up to 8 years when the wine will develop further complexity.

### VINEYARD & WINEMAKING

The 2017 Hawkes Bay vintage was a season of two halves with very warm dry conditions prevailing for the majority of summer, including the driest recorded January in over 50+ years. Harvest commenced in early March but would come under intense weather pressure from there on and the focus became pushing ripening as far as possible without losing fruit condition.

**FRUIT HANDLING:** Fruit was picked, gently destemmed without crushing and into open top fermenters for fermentation. Pressed & aged in 228L French oak barriques of which 15% were new, for 17 months. **YEAST:** Inoculated with cultured yeast, L2323. **FERMENTATION:** Temperatures were allowed to peak at 30°C.

### TECHNICAL DETAILS

**VARIETIES:** Syrah

**ALCOHOL:** 13.0%  
**pH:** 3.67

**RESIDUAL SUGAR:** 1.0g/L  
**TOTAL ACIDITY:** 5.95g/L

