



VILLA MARIA

NEW ZEALAND

Cellar Selection Chardonnay

HAWKES BAY 2017

AWARDS & ACCOLADES

Silver - Hawkes Bay A&P Bayleys Wine Awards 2018

17.5/20 - Raymond Chan 2018

4 stars - Winestate Magazine 2018

WINEMAKERS COMMENT

Classically Hawkes Bay in style this Chardonnay reveals a fragrant nose of grilled peach and nectarine stone fruit, with complexing cashew characters from subtle French oak. A silken textured mouthfeel unfolds with layers of fruit, delicate oak spice and subtle mealy flavours topped with wonderful acidity.

SERVING SUGGESTIONS

A classic match with most white meats, rich seafood dishes, cheese and salads. Also highly enjoyable on its own.

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 January in over 50+ years of records. Harvest commenced in early March but would come under intense weather pressure from there on in. The conditions experienced in the mid-late Summer were the catalyst for ensuring flavour ripeness was achieved in time for harvest. Clones 95, c115, c1548 and Mendoza feature from several prestigious Chardonnay vineyards.

FRUIT HANDLING: 90% Machine harvested, 10% Handpicked

YEAST: 90% Inoculated, 10% indigenous.

FERMENTATION: 100% barrel fermented in mainly French oak including 17% new. Approximately 20% completed malolactic.

VINEYARDS: Keltorn, Lyons, Waikahu.

TECHNICAL DETAILS

VARIETIES:

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