



# VILLA MARIA

NEW ZEALAND

## *Cellar Selection Merlot/Cabernet Sauvignon*

HAWKES BAY 2017

### WINEMAKERS COMMENT

This deeply coloured wine displays perfumed aromas of dark berry fruits, violets and dried herbs with complexing oak spice characters. A smooth and approachable palate follows with sweet fruit, supple tannins and moreish acidity.

### SERVING SUGGESTIONS

Merlot-Cabernet blends are particularly good when paired with robust, full flavoured dishes, red meat and cheeses. Drink now or hold for up to 5-8 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:** Destemmed and crushed to fermenters. Inoculated with several strains of yeast and fermented at 30 degrees C. Post fermentation the wine was pressed to oak barrel, 15% new, for 12 months maturation. Blended, egg white fined and filtered to bottle.

### TECHNICAL DETAILS

**VARIETIES:** 53% Merlot, 37% Cabernet Sauvignon, 10% Malbec

**ALCOHOL:** 13.0%

**RESIDUAL SUGAR:** 1.45g/L

**pH:** 3.64

**TOTAL ACIDITY:** 5.75g/L

