



VILLA MARIA
NEW ZEALAND



Cellar Selection

HAWKES BAY

Merlot 2019

Winemaker's Comment

This deeply coloured Merlot displays perfumed aromas of dark plum, violets and dried herbs, with complexing oak spice characters. A medium-bodied, smooth and approachable palate follows with sweet fruit, supple tannins and moreish acidity.

Serving Suggestions

Merlot is particularly good paired with full-flavoured dishes, game, red meat, pizza and cheeses. Styled for enjoyment upon release or hold for up to 5 years as the wine will develop further complexity.

Season & Viticulture

2019 was an exceptional Hawkes Bay vintage, particularly for reds. Moderate yields combined with warmer than average temperatures and dry conditions encouraged fruit across the region to achieve optimum ripeness and maintain excellent condition through to harvest. This wine is a blend of Villa Maria's Gimblett Gravels vineyards, where free draining soils temper vine vigour, resulting in low yields of ripe and concentrated fruit.

Winemaking

Once destemmed and crushed to open-top fermenters the grapes were inoculated with several strains of yeast and fermented at 30 degrees C. Post fermentation the parcels were pressed to oak barriques, 20% new, for 12 months maturation. The wine was blended, egg white fined and filtered to bottle.

Technical Details

VARIETIES: 100% Merlot

ALCOHOL: 13.5%

PH: 3.54

TOTAL ACIDITY: 5.97g/L

RESIDUAL SUGAR: Dry