



VILLA MARIA

NEW ZEALAND

Cellar Selection Late Harvest Riesling

MARLBOROUGH 2015

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AWARDS & ACCOLADES

Gold – Air New Zealand Wine Awards 2016

Gold - Marlborough Wine Show 2016

WINEMAKER'S COMMENT

The wine displays aromas of freshly roasted hazelnuts combined with fresh apricots. The palate has a mouth filling concentrated core of sweetness, showcasing mandarin and beeswax notes together with a crisp acidity producing a persistent and lengthy finish. The secret to matching this type of wine to food requires the dish to be no sweeter than the wine, for example a superb match is citrus sorbet, or serve with cheese and dried fruit platter.

VINEYARD & WINEMAKING

The climate in Marlborough has high sunshine hours, but temperatures during the growing season are regulated by the cooling ocean influence. The 2015 season was warm and dry in Marlborough with cooler temperatures during flowering early in the season, resulting in naturally low yielding vines which produced fruit with ideal ripeness and intense flavours. Early May frosts, combined with dry windy autumn weather enabled the Riesling grapes to naturally dehydrate. The vines, grown on alluvial soils are managed specifically for this style of wine with special attention paid to moderating crops, correct level of leaf exposure to achieve ripe flavours before dehydrating on the vine concentrating the sugars, flavours and acidities.

Fruit was picked by hand through several vineyard passes which involved individually selecting and separating bunches ideally suited for the late harvest style. Macerating of bunches pre-pressing and a long fermentation in tank allowed the free-run juice to retain its stone fruit and floral notes. Gentle fining and one careful filtration were promptly followed by bottling, locking in the characteristic flavours.

FRUIT HANDLING: Hand harvested in early May, crisp autumn conditions

FERMENTATION: Cool stainless steel tank fermentation with aromatic enhancing yeast strains

VARIETIES: 100% Riesling

ALCOHOL: 11.5%

RESIDUAL SUGAR: 120g/L

pH: 3.40

TOTAL ACIDITY: 8.0g/L

