



VILLA MARIA

NEW ZEALAND

Cellar Selection Albariño

GISBORNE 2017

AWARDS & ACCOLADES

Silver - Royal Easter Show Wine Awards 2018

Silver - NZ International Wine Show 2018

91/100 - Decanter Magazine 2018

4 stars - Cuisine Magazine 2018

WINEMAKERS COMMENT

The aromas of this unique and charming wine are intriguing with a freshly scented array of lime, peach, apricot and honeysuckle characters. The palate features bright fruit and tangy acidity, leading the wine to a delicate and dry styled finish with excellent length.

SERVING SUGGESTIONS

Ideally suited to antipasto, tapas and fresh seafood, particularly calamari served with a squeeze of lemon.

VINEYARD & WINEMAKING

The 2017 Gisborne season was characterised by a very warm and dry summer followed by some significant March rain events. The loose clustered Albariño variety handled the conditions admirably to achieve full ripeness whilst maintaining excellent condition at harvest. Naturally low yields facilitated optimum flavour development.

FRUIT HANDLING: A combination of machine harvesting followed by crushing, pressing and handpicking and then whole bunch pressing.

FERMENTATION: Fermented in stainless steel tanks at 15 degrees C. with several cultured aromatic yeast strains.

TECHNICAL DETAILS

VARIETIES: 100% Albariño

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.5g/L

pH:3.28

TOTAL ACIDITY: 7.3g/L

