



VILLA MARIA

NEW ZEALAND

Library Release Chardonnay

HAWKES BAY 2010

.....

AWARDS & ACCOLADES

Pure Elite Gold – Air New Zealand Wine Awards 2015

Gold – Royal Easter Show Wine Awards 2016

WINEMAKER'S COMMENT

The 2010 vintage was one of the greatest yet for Hawkes Bay Chardonnay. Ultra low vine yields combined with a cool and dry season, intensifying fruit flavours and producing stunning wines with amazing flavour and natural acidity. This unique wine is the result of a tight selection of the finest barriques from our Keltern and Ngakirikiri vineyards. At five years of age it displays complex aromas of white stone fruit, flowers, toast and hazelnut. Intricate barrel fermentation influences meld with stone fruit and acidity on the palate, leading to a seamless, long and stylish finish. This wine ranks highly amongst the finest Chardonnay's to have been produced by Villa Maria to date.

TECHNICAL DETAILS

Region:	Hawkes Bay
Varieties:	100% Chardonnay
Alcohol:	13.5%
pH:	3.23
Total acidity:	6.8g/L
Residual sugar:	1.9g/L
Barcode:	





VILLA MARIA

NEW ZEALAND

VINEYARD DATA

Vineyards: 75% Keltern, 25% Ngakirikiri
Vineyard Yield: 1.6-2.1kg/vine or 3.8-4.9T/Ha
Clonal Selection: 75% c195, 25% c115
Handpicked: 100%

SOILS AND VITICULTURE

Located east of the Maraekakaho region in Hawkes Bay in direct path of cool air currents flowing from a mountain range to the west, the Keltern Vineyard is an inland site, buffered by the Ngaruroro River. Established on an ancient riverbed, the vineyard has silt loams layered over red metals, including large free-draining gravel stones. With an outstanding track record of awards and accolades, the Keltern Vineyard has truly established itself as one of New Zealand's premier sites for Chardonnay. Villa Maria's Ngakirikiri vineyard is planted in the Gimblett Gravels, and ripens wonderfully flavoured Chardonnay fruit with hallmark minerality, promoted by the stony soils. In 2010 both sites had spur pruned vines ranging between 11-14 years of age.

WINEMAKING DATA

Whole Bunch: 100%
Fermentation: 88% wild indigenous yeast, 12 % inoculated
Ferm. Vessel: 100% barrique fermented
New Barrel: 38% new with balance to 1 and 2 year old

Barrel Type: 100% French, 3-year seasoned, fine grain M+ 228L
Maturation: 10 months in barrique
Malolactic: 50%
Battonage: From post ferment once weekly for 12 weeks

Filtration: Sterile bell house filtration, one pass only
Bottled: 24th March 2011

