



VILLA MARIA

NEW ZEALAND



ORGANIC

Private Bin Merlot

HAWKES BAY 2017

WINEMAKERS COMMENT

Deep crimson dark red hues lead to aromatics of black plums and berry fruits with vanilla and cedar oak undertones. A sweet fruited and textured palate possessing supple tannins makes this a versatile food wine suitable for any occasion.

SERVING SUGGESTIONS

An excellent pairing with Mediterranean inspired cuisine, cheese and all red meats.

VINEYARD & WINEMAKING

High sunshine hours and low rainfall make Hawkes Bay New Zealand's 'home' to the French Bordeaux variety Merlot.

FRUIT HANDLING: Destemmed & crushed to fermentation vessels, then plunged or pulsed with oxygen.

FERMENTATION: DV-10 yeast. Peaked at 30-32°C with regular aeration.

REGION: Hawkes Bay

VARIETIES: Merlot

ALCOHOL: 12.5%

PH: 3.76

TOTAL ACIDITY: 5.0g/L

RESIDUAL SUGAR: 1.5g/L

