



# VILLA MARIA

NEW ZEALAND



## *Private Bin Syrah*

HAWKES BAY 2018

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### WINEMAKERS COMMENT

The nose of this intriguing wine reveals floral wild herb aromas with notes of red plum, smoked bacon and white pepper. The palate contributes further plum and herb characters, wrapped up with silky smooth tannins. This is a supple and highly approachable wine which is excellent with food.

### SERVING SUGGESTIONS

Herb crusted red meats and game, especially venison, dishes featuring spice and a variety of cheeses.

### VINEYARD & WINEMAKING

The fruit was harvested, then destemmed with a mix of crushed and whole berry into stainless steel fermenters for fermentation with Rhone isolate yeasts. After pressing and malolactic, the wine was transferred to a mixture of tanks and seasoned oak barriques for maturation. After 9 months maturation on light lees, the wine was blended, lightly egg white fined and filtered before bottling.

REGION: Hawkes Bay

VARIETIES: Syrah

ALCOHOL: 13.0%

pH: 3.7

TOTAL ACIDITY: 5.49g/L

RESIDUAL SUGAR: 1.59g/L

