



VILLA MARIA

NEW ZEALAND



Private Bin Chardonnay

EAST COAST 2018

WINEMAKERS COMMENT

This wine is fruit-driven in style, exhibiting ripe peach with underlying citrus and fig characters. On the palate, these flavours are enhanced by a creamy texture and a delicate suggestion of oak. A medium-bodied Chardonnay that is styled for enjoyment upon release with or without food.

SERVING SUGGESTIONS

Enjoy with seafood, chicken Caesar salad or an antipasto platter.

VINEYARD & WINEMAKING

The 2018 vintage was exceptionally warm early in the season enabling fruit to ripen with excellent flavours. Fruit was harvested throughout the Gisborne and Hawkes Bay regions where the maritime climate is perfect for slowly ripening Chardonnay, promoting fruit intensity and freshness.

FRUIT HANDLING: Crushed, gently pressed and settled to leave light solids for fermentation in contact with premium French oak. Some parcels were encouraged to ferment with indigenous yeast to provide complexity to the blend. Juice was fermented at 18° in stainless steel tanks. Partial malolactic and maturation with regular yeast stirring followed.

REGION: East Coast

VARIETIES: Chardonnay

ALCOHOL: 13.0%

pH: 3.4

TOTAL ACIDITY: 6.0g/L

RESIDUAL SUGAR: 2.9g/L

