



VILLA MARIA

NEW ZEALAND



Reserve Merlot

HAWKES BAY 2016

AWARDS & ACCOLADES

Gold - New Zealand Wine of the Year Awards 2018

Merlot & Carmenere Trophy & Gold - NZ International Wine Show 2018

95/100 - Bob Campbell MW 2018

94/100 & James Suckling's Top 100 NZ Wines of 2018 - James Suckling

WINEMAKERS COMMENT

The Reserve Merlot reveals a saturated deep purple colour and perfumed aromatics of red and black plum, fruitcake and floral violet notes, interwoven with roasted coffee bean and complex herb nuances. The palate is concentrated and firmly structured in its youth with fine-grained tannins enhanced by integrated oak. This wine will certainly benefit and gain additional complexity from careful cellaring over the next decade.

TECHNICAL DETAILS

REGION:	Hawkes Bay
VARIETIES:	100% Merlot
ALCOHOL:	13.5%
pH:	3.62
TOTAL ACIDITY:	5.67g/L
RESIDUAL SUGAR:	0.2g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Te Awa 'Block 9'

VINEYARD YIELD: 5.28T/Ha

CLONAL SELECTION: CL481

After a cool start to the season, Growing Degree Days finished above the long-term average, with intermittent rainfall throughout the season providing healthy vine canopies. Mid-March and early April rainfall, however, presented challenges to Winemakers and the focus became pushing ripening as far as possible without losing fruit condition. Late ripening blocks on free draining sites came to the fore. One particular parcel of Merlot stood out as the ripest of the vintage and required very little intervention in creating a classic Villa Maria Reserve.

SOILS & VITICULTURE

The fruit for this single vineyard wine was grown entirely from a young block planted in the free draining Bridge Pa 'red-metal' soils in Hawkes Bay. The free draining soils help ensure balanced fruit and canopy growth which coupled with attentive viticulture practices is essential for developing ripe flavours and tannin development in the fruit. Yields are managed low, allowing vines to produce fruit that is richly concentrated in colour, flavour and structure, ideal for the production of Villa Maria Reserve.

WINEMAKING DATA

DESTEMMED & CRUSHED: 100%

CAP MANAGEMENT: Plunging 4 x daily

TIME ON SKINS: 3 weeks

FERM. VESSEL: Open top, stainless steel fermenter

FERM. TEMPERATURE: 30 Degrees C

BARREL TYPE: 100% French oak, fine grain, M+, 37% new

MATURATION: 18 months

FINING: Egg white

FILTRATION: Non sterile 'rock stopper' Bell-house filtration

BOTTLED: 17th December 2018

