



VILLA MARIA

NEW ZEALAND



Reserve Cabernet Sauvignon/Merlot

GIMBLETT GRAVELS 2016

AWARDS & ACCOLADES

Trophy - New Zealand International Wine Show 2018

Champion Merlot Cabernet and Blends - New Zealand Wine of the Year Awards 2018

Gold - Hawkes Bay Wine Awards 2018

Double Gold - Six Nations Wine Challenge 2018

Cabernet of the Year & 5 Stars - Winestate Magazine 2018

91/100 - Bob Campbell MW

WINEMAKERS COMMENT

This densely coloured wine shows lovely aromatics with layers of red and black plum, mingling with cassis, smoky roast coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, with wonderfully fine-grained tannins and integrated oak. While approachable in its youth, this wine will benefit and gain additional complexity from careful cellaring over the next 10-15 years.

TECHNICAL DETAILS

REGION:	Hawkes Bay - Gimblett Gravels
VARIETIES:	88% Cabernet Sauvignon, 12% Merlot
ALCOHOL:	13.5%
pH:	3.57
TOTAL ACIDITY:	5.89g/L
RESIDUAL SUGAR:	0.2g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 88% Twyford/Vidal, 12% Omahu

VINEYARD YIELD: 3.7-5.5T/Ha

CLONAL SELECTION: Pask (Cabernet), BDX481 (Merlot)

After quite 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 presented challenges to Winemakers and the focus became pushing ripening as far as possible without losing fruit condition. Late ripening Cabernet Sauvignon, with its thick skins and naturally loose bunches, maintained excellent condition and the free draining gravel sites came to the fore with ripe clean fruit available for this wine.

SOILS & VITICULTURE

The fruit for this wine was grown entirely on the gravelly soils of the Gimblett Gravels growing region in Hawkes Bay. Our different vineyards contribute small parcels of exceptional fruit, each with their own unique characteristics. The free draining soils of these sites help ensure balanced fruit and canopy growth which is essential for ripe flavours and tannin development. Yields are cropped low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure.

WINEMAKING DATA

DESTEMMED AND CRUSH: 100%

CAP MANAGEMENT: Plunging 4 x daily

TIME ON SKINS: 3-4 weeks

FERMENTATION VESSEL: Open-top, stainless steel fermenters

FERMENTATION TEMPERATURE: 30 Degrees C

BARREL TYPE: 100% French Oak, fine grain, M+, 43% new

MATURATION: 18 months with 3 x racking's

FINING: Egg whites

FILTRATION: 0.45u at bottling

BOTTLED: 15/12/2017

