



VILLA MARIA

NEW ZEALAND



Reserve Chardonnay

MARLBOROUGH 2016

AWARDS & ACCOLADES

Champion Chardonnay & Champion Wine of the Show - NZ International Wine Show 2017

Gold - Royal Easter Show Wine Awards 2018

WINEMAKERS COMMENT

This 2016 Reserve Marlborough Chardonnay has refined aromas of butterscotch, crème caramel and fresh figs. On the palate, fresh brown bread, ground almonds and white peach, with a fresh citrus acidity provide a lengthy and concentrated finish. Vintage 2016 will be remembered as one that tested our patience, the cool autumn conditions preserved natural acidities and elongated the usual ripening period presenting us with concentrated Chardonnay grapes that achieved optimal ripe flavour profiles.

TECHNICAL DETAILS

REGION:	Marlborough
VARIETIES:	100% Chardonnay
ALCOHOL:	13.5%
PH:	3.35
TOTAL ACIDITY:	5.5g/L
RESIDUAL SUGAR:	1.5g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

SUB REGIONS: 64% Wairau, 36% Awatere
VINEYARD YIELD: Sutherland, Acland, Taylors Pass
CLONAL SELECTION: Clone 95, Clone 96, Clone 15, Mendoza

The climate in Marlborough has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence. The Wairau Valley sub-region of Marlborough has slightly warmer summer temperatures and the Acland and Sutherland Vineyards from this subregion contribute rich ripe stone fruit characters. Whereas the Awatere Valley sub-region has cooler winds that flow down the Awatere River, extending the ripening season and protecting the natural acid backbone structure for this wine.

SOILS & VITICULTURE

The cool weather during our spring months delayed the 2016 harvest, however, Marlborough was blessed with an Indian summer due to the El Niño weather patterns, consisting of high sun shine hours and dry conditions with cool night temperatures throughout the month of April. Across the Wairau Valley, the Acland vineyard is planted on premium gravel soils and the Sutherland vineyard planted on wind-blown loess over clay. In the Awatere Valley, the Taylors Pass Vineyard has alluvial-over-clay soil terraces, with notable river stones reflecting sunlight and heat back into the fruit zone.

WINEMAKING DATA

WHOLE BUNCH: 100% hand picked & whole bunch pressed
FERMENTATION: 100% barrel fermentation (barriques & puncheons)
FERM. VESSEL: 40% wild fermentation, 60% cultured yeasts
NEW BARREL: 33% new oak, 77% seasoned oak
BARREL TYPE: 9 months in contact with yeast lees
MATURATION: Natural malolactic fermentation is encouraged
MALOLACTIC:
BATTONAGE:
FILTRATION:
BOTTLED: March 2017

