



VILLA MARIA

NEW ZEALAND



Reserve Chardonnay

HAWKES BAY 2017

AWARDS & ACCOLADES

Gold - New Zealand Wine of the Year Awards 2018

Gold - Hawkes Bay A&P Bayleys Wine Awards 2018

WINEMAKERS COMMENT

In its youth, this concentrated wine is pale in the glass and displays aromas of white fleshed stone fruit, flowers, biscuit and hazelnut. Intricate barrel fermentation influences meld with stone fruit and acidity on the palate, forming a refined marriage of style and length. Cellar this wine with confidence for up to 8 years from vintage.

TECHNICAL DETAILS

REGION:	Hawkes Bay
VARIETIES:	Chardonnay
ALCOHOL:	13.5%
pH:	3.33
TOTAL ACIDITY:	6.2g/L
RESIDUAL SUGAR:	1.0g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 63% Lyons, 33% Keltern

VINEYARD YIELD: 4.0 - 7.4T/Ha

CLONAL SELECTION: 42% CL548, 29% CL95, 21% Mendoza, 8% CL15

The 2017 Hawkes Bay vintage was a season of two halves with very warm dry conditions prevailing for the majority of summer, including the driest January in 50+ years of records coming perilously close to a drought. March onwards then became very wet and challenging, with picking for most varieties ensuing promptly. The conditions experienced in the late summer were a catalyst for ensuring ripeness was achieved at harvest and selective hand picking of the cleanest fruit enabled Reserve targeted winemaking practices to be employed to full advantage.

SOILS & VITICULTURE

This wine features a sensational collection of Chardonnay sites. The Lyons vineyard is located in close proximity to Gimblett Road. Young low yielding plants in alluvial silt loams add depth of flavour to the blend. Located on the easterly plateau of Maraekakaho, the fruit from the prestigious Keltern site is grown on mature vines in sandy loam over red stained metals. Hand harvested on different dates the various clones and sites provided an exciting array of blending options.

WINEMAKING DATA

WHOLE BUNCH: 100%

FERMENTATION: 58% natural 'wild' 42% Inoculated

FERM. VESSEL: 100% oak Barrique

NEW BARREL: 34%

BARREL TYPE: 100% French, tight-grain, M+ toast

MATURATION: 10 months

MALOLACTIC: 60% approx.

BATTONAGE: Weekly for 8 months

FILTRATION: Sterile Bell House, one pass only off finings

BOTTLED: 24th May 2018

