



# VILLA MARIA

NEW ZEALAND



## *Reserve Barrique Fermented Chardonnay*

GISBORNE 2017

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### WINEMAKERS COMMENT

Styled to capture the regional essence of Gisborne, this wine offers a complex medley of aromas with hints of tropical fruits, fig and smoky grilled nut characters. The palate is seamlessly textured with a creamy mid-palate, leading to a finish extended by fine acidity. This concentrated and powerful wine retains a harmonious balance in delivery that will appeal for enjoyment upon release, but will ultimately benefit from maturation, continuing to develop intriguing complexity over the next 8-10 years.

### TECHNICAL DETAILS

REGION:	Gisborne
VARIETIES:	100% Chardonnay
ALCOHOL:	14.0%
pH:	3.48
TOTAL ACIDITY:	5.62g/L
RESIDUAL SUGAR:	1.46g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: 72% McDiarmid Hill, 14% Rafferty, 14% other

VINEYARD YIELD: 4-6T/Ha

CLONAL SELECTION: 46% Mendoza, 29% c195, 18% c115, 7% c1548

The 2017 Gisborne season was characterised by a very warm and dry summer followed by some significant March rain events. Free draining and well-managed vineyard sites handled the conditions admirably to achieve full ripeness whilst maintaining excellent condition at harvest. Naturally low yields facilitated optimum flavour development. Picking decisions based solely on flavour was the reward for growers and winemakers.

#### SOILS & VITICULTURE

McDiarmid Hill is Villa Maria's jewel in the crown Gisborne vineyard, beautifully positioned on an elevated north facing hillside slope in Pututahi. Taking full advantage of the sunlight, dry wind conditions, slightly cooler temperatures and natural water drainage, the additional elevation provides a wonderful advantage for producing this consistently outstanding wine. Select parcels of exceptional Chardonnay were sourced from grower vineyards at several locations on the Gisborne plains. Careful yield management and timely leaf plucking around the bunch zone in all vineyards ensures that desired fruit ripening and quality can be achieved. A blend of predominantly Mendoza, c195, c115 and c1548 with unique characteristics provided blending options ideal for building complexity in the wine.

#### WINEMAKING DATA

WHOLE BUNCH: 100%

FERMENTATION: 18% Natural or 'wild', 82% Inoculated

FERM. VESSEL: 228L French barriques

NEW BARREL: 50%

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

MATURATION: 10 months

MALOLACTIC: 50%

BATTONAGE: Weekly

FILTRATION: Sterile Bell-house, one pass only off finings

BOTTLED: 24/05/2018

