



VILLA MARIA
NEW ZEALAND



Reserve

GIMBLETT GRAVELS, HAWKES BAY

Cabernet Sauvignon/Merlot 2018

Winemaker's 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.

Vintage

Grown entirely on the soils of the Gimblett Gravels region in Hawkes Bay, our vineyards contributed parcels of exceptional fruit. The free-draining soils of these sites help ensure balanced fruit and canopy growth, contributing ripe flavours and tannin development. Yields are cropped low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure.

Vineyard & Winemaking

VINEYARD: 44% Ngakirikiri, 36% Omahu, 20% Twyford/Vidal

YIELD & SOILS: 3.8-5.7T/Ha

CLONE: Pask (Cabernet), BDX481 (Merlot)

This vintage followed on from one of the warmest summers on record providing superb conditions for ripening. Although harvest commenced early with immediate pressure from rain, later ripening reds were harvested in excellent condition under welcome blue skies. 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.

Winemaking Data

VARIETIES: 78% Cabernet Sauvignon, 14% Merlot, 8% Malbec

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.0g/L

PH: 3.62

RESIDUAL SUGAR: 0.4g/L

FRUIT HANDLING: 100% Destemmed and crush. 3-4 weeks time on skins

FERMENTATION: Selected aromatic & textural yeast strains 100% stainless steel fermentation at 30°C

FERMENTATION VESSEL: Open-top, stainless steel fermenters

MATURATION: 16 months with 3 x racking's. Barrel Type: 100% French Oak, fine grain, M+, 35% new

FINING: Egg whites

FILTRATION: Sterile lenticular filtration

BOTTLED: 30th August 2019