



VILLA MARIA

NEW ZEALAND

Reserve Syrah

GIMBLETT GRAVELS 2018

AWARDS & ACCOLADES

Champion Syrah - 2019 Hawkes Bay AMP Wine Awards

Champion Wine of Provenance - New Zealand Wine of the Year Awards
2019

WINEMAKERS COMMENT

This stunning Syrah is a blend of two parcels from our premium vineyards in Hawkes Bay's Gimblett Gravels. 2018 delivered wonderfully fragrant and intense Syrah wines. Dense purple hues lead to a perfumed nose of boysenberry, spice and violets. Ripe tannins encase concentrated fruit characters on a long and silky palate. Careful cellaring of up to 10+ years will reward with further complexity.

TECHNICAL DETAILS

REGION:	Gimblett Gravels - Hawkes Bay
VARIETIES:	100% Syrah
ALCOHOL:	13.5%
pH:	3.57
TOTAL ACIDITY:	6.4g/L
RESIDUAL SUGAR:	0.3g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 84% Newton, 16% Omahu Gravels

VINEYARD YIELD: 2.8 - 4.6T/Ha

CLONAL SELECTION: 100% MS

The 2018 Hawkes Bay vintage followed on from officially one of the warmest summers on record. This provided red varieties superb conditions for ripening. Although harvest commenced early in March with immediate pressure from rain, the majority of the later ripening reds were harvested in excellent condition under welcome blue skies. Fruit grown on stony free-draining sites maintained a healthy condition and following the earlier harvest rain had the opportunity to concentrate in flavour prior to harvest.

SOILS & VITICULTURE

Villa Maria's Reserve Syrah vineyards are located in the Gimblett Gravels of Hawkes Bay. The free-draining soils, warm daytime temperatures and cool nights encourage naturally dehydrated vines to ripen their low yields slowly and evenly. These factors, along with well-timed vineyard management techniques ensure the resulting wines are deeply coloured and well structured, with pure aromatics and flavours classic to the variety.

WINEMAKING DATA

DESTEMMED: 100%

FERMENTATION VESSEL: Stainless steel open-top

CAP MANAGEMENT: Plunged 4 x daily

TOTAL TIME ON SKINS: 2 Weeks

BARREL TYPE AND % NEW :100% French 228L BGY, 30% new

MATURATION: 12 months with 1 x rack only post MLF

MALOLACTIC: Occurred in barrel

FINING: Egg whites

FILTRATION: Bell-house filtered

BOTTLED: 5th July 2019

