



VILLA MARIA
NEW ZEALAND



Reserve

MARLBOROUGH
Chardonnay 2018

Awards & Accolades

Gold - - New Zealand International Wine Show 2020

Winemaker's Comment

This 2018 Reserve Marlborough Chardonnay has refined aromas of grapefruit zest, 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

The Wairau and Awatere Valleys vineyards are planted on wind-blown loess and alluvial over clay soil terraces, with river stones reflecting heat back into the fruit. Excellent spring weather with warm temperatures contributed, while cooler weather helped retain natural acidities. Hand harvesting from key vineyards kept harvesting plans dynamic providing an opportunity to craft great wines.

Vineyard & Winemaking

VINEYARD: 53% Sutherland, 30% Auntsfield, 15% Taylors Pass

YIELD & SOILS: Wairau Valley: wind-blown loess over clay. Awatere: alluvial-over-clay

The central part of the Wairau Valley in Marlborough has slightly warmer summer temperatures and the Sutherland Vineyard from this subregion contributes rich ripe stone fruit characters. Whereas the tight clay soil planted with clone 15 in the Auntsfield Vineyard provide the natural acid backbone structure for this wine. The cooler climate stony vineyard site at Taylors Pass as flinty minerality and complexity to the blend.

Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 13.5%

PH: 3.31

TOTAL ACIDITY: 6.3g/L

RESIDUAL SUGAR: 2.3g/L

FRUIT HANDLING: 100% hand picked & whole bunch pressed

FERMENTATION: 100% barrel fermentation (barriques & puncheons) 76% natural fermentation, 24% cultured yeasts

FERMENTATION VESSEL: 26% new french oak, 74% seasoned french oak

MATURATION: 10 months in contact with yeast lees

MALOLACTIC: Natural malolactic fermentation is encouraged

BOTTLED: March 2019