



VILLA MARIA

NEW ZEALAND

Reserve Gimblett Gravels Merlot

HAWKES BAY 2013

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AWARDS & ACCOLADES

Gold – Royal Easter Show Wine Awards 2017
Gold – New Zealand International Wine Show 2015
4 Stars – Winestate Magazine (Aus)
4 Stars – Cuisine Magazine

WINEMAKER'S COMMENT

The 2013 Reserve Merlot reveals perfumed aromatics with layers of red and black plum and floral violet notes, mingling with roasted coffee bean and complex herb nuances. The palate is firmly structured in its youth with fine-grained tannins enhanced by integrated oak. This wine will certainly benefit and gain additional complexity from careful cellaring over the next decade.

TECHNICAL DETAILS

Region: Hawkes Bay – Gimblett Gravels
Varieties: 100% Merlot
Alcohol: 13.5%
pH: 3.59
Total acidity: 5.93g/L
Residual sugar: Nil

Barcode:





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VINEYARD DATA

Vineyards: 51% Twyford, 49% Omahu Gravels
Vineyard Yield: 6T/Ha
Vintage Detail: 2013 in Hawkes Bay will go down as one of the regions greatest vintages, particularly for red wines. The region was officially declared in drought by February and summer extended well into March with clear blue skies prevailing from the start of harvest to the finish. Cooler nights moderated warm daytime temperatures and allowed for steady sugar and flavour accumulation across vineyards. Picking decisions based solely on flavour was a much welcomed reward for growers and winemakers.

SOILS AND VITIICULTURE

The fruit for this wine was grown entirely on the gravelly soils of the Gimblett Gravels growing region in Hawkes Bay. Our different vineyards contribute small parcels of exceptional fruit, each with their own unique characteristics. The free draining soils of these sites help ensure balanced fruit and canopy growth which is essential for ripe flavours and tannin development. Yields are cropped low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure.

WINEMAKING DATA

Destemmed: 100%
Crushed: 100%
Cap Management: Plunging 4 x daily
Time on Skins: 3 - 4 weeks
Fermentation Vessel: Open-top stainless steel fermenters
Fermentation Temperature: 30 - 32°C at peak
Malolactic Fermentation: Conducted in barrel
Barrel Type: 100% French oak (3 year dried fine grain M+), 37% new
Maturation: 18 months with three 'rack and returns' in total
Fining: Egg whites pre-filtration
Filtration: Coarse Bell-house filtration to bottling.
Bottled: 15th October 2014

