



# VILLA MARIA

NEW ZEALAND



## *Reserve Cabernet Sauvignon*

GIMBLETT GRAVELS 2007

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### WINEMAKERS COMMENT

This wine shows a deep, dark red hue in the glass. Intense and complex aromas of ripe black currants, roasted coffee bean, dried sage and graphite mingle with cedar and cigar box. The powerful, textured palate is concentrated, rich and full bodied highlighting the character of the vintage. Ripe, fine-grained tannins build toward the end, the wine finishes with length and finesse.

### TECHNICAL DETAILS

REGION:	Hawke's Bay, Gimblett Gravels
VARIETIES:	Cabernet Sauvignon
ALCOHOL:	14.5%
PH:	3.5
TOTAL ACIDITY:	6.7g/L
RESIDUAL SUGAR:	0g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: 78% Ngakirikiri, 22% Lyons  
VINEYARD YIELD: 5T/Ha

2007 was a warm, long and dry season. Nestled in the heart of the Gimblett Gravels, our Ngakirikiri and Lyons vineyards provided exceptional quality fruit from this stunning Hawke's Bay vintage.

#### SOILS & VITICULTURE

The Gimblett Gravels vineyards of Villa Maria have consistently produced quality fruit for our Reserve blends for over a decade. The free draining gravelly soils and the warm temperatures of this special area naturally encourage low yields. Low crop levels with shoots numbering 20-25 per vine ensure the resulting fruit are deeply coloured, richly flavoured and displays ripe tannins.

#### WINEMAKING DATA

DESTEMMED/CRUSHED: 100%  
FERMENTATION: Hand plunged 4 times daily  
FERM. VESSEL: Open top stainless steel fermenter  
NEW BARREL: 48%  
BARREL TYPE: 3yr seasoned tight grain French 225L barriques  
MATURATION: 18 months  
MALOLACTIC: Completed in barrel  
FINING: Egg whites  
FILTRATION: Minimal filtration  
BOTTLED: 15 April 2009

