



# VILLA MARIA

NEW ZEALAND



## *Reserve Merlot*

GIMBLETT GRAVELS 2015

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### AWARDS & ACCOLADES

Champion Merlot - Hawkes Bay A&P Wine Awards 2017

Merlot of the Year & 5 stars - Winestate Magazine 2018

Gold - New Zealand Wine of the Year Awards 2018

Gold - NZ International Wine Awards 2018

Gold - Six Nations Wine Challenge 2018

5 stars - Dish Magazine 2018

### WINEMAKERS COMMENT

The Reserve Merlot reveals a saturated deep purple colour and perfumed aromatics of red and black plum, fruitcake and floral violet notes, interwoven with roasted coffee bean and complex herb nuances. The palate is concentrated and 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:	3.66
TOTAL ACIDITY:	5.73g/L
RESIDUAL SUGAR:	0.25g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: 100% Omahu Gravels  
VINEYARD YIELD: 6T/Ha

The 2015 season was marginally cooler than average across the board but with a heat spike in March that surpassed the highly acclaimed 2013 and 2014 vintages. Mid-March and early April rainfall presented challenges to Winemakers and the focus became pushing ripening as far as possible without losing fruit condition. In these seasons the free draining gravel sites come to the fore. As is typical to Hawkes Bay, cooler nights moderated daytime temperatures and allowed for steady sugar and flavour accumulation across vineyards.

#### SOILS & VITICULTURE

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 & CRUSHED: 100%  
CAP MANAGEMENT: Plunging 4 x daily  
TIME ON SKINS: 3-4 weeks  
FERM. VESSEL: Open top, stainless steel fermenters  
FERM. TEMPERATURE: 30 Degrees C  
BARREL TYPE: 100% French oak, fine grain, M+, 28% new  
MATURATION: 18 months  
FINING: Egg whites  
FILTRATION: Non sterile 'rock stopper' Bell-house filtration  
BOTTLED: 28th March 2017

