



VILLA MARIA

NEW ZEALAND

Reserve Gimblett Gravels Cabernet Sauvignon Merlot

HAWKES BAY 2013

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AWARDS & ACCOLADES

Champion Cabernet – Royal Easter Show Wine Awards 2017

Gold – Royal Easter Show Wine Awards 2017

Gold – Royal Easter Show Wine Awards 2016

Double Trophy – Hawkes Bay A&P Bayleys Wine Awards 2015

Champion Domaine Wine – Bragato Wine Awards 2015

5 Stars – Cuisine Magazine

WINEMAKER'S COMMENT

This densely coloured wine shows lovely aromatics with layers of red and black plum and cassis, mingling with smoky roast coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, beautifully focused with wonderfully fine-grained tannins and integrated oak. While approachable in its youth, this wine will benefit and gain additional complexity from careful cellaring over the next 10-15 years.

TECHNICAL DETAILS

Region:	Hawkes Bay – Gimblett Gravels
Varieties:	75% Cabernet Sauvignon, 25% Merlot
Alcohol:	13.5%
pH:	3.64
Total acidity:	6.29g/L
Residual sugar:	Nil





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VINEYARD DATA

Vineyards: 88% Twyford/Vidal, 12% Omahu Gravels
Vineyard Yield: 5.5T/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: 4 - 6 weeks for Cabernet Sauvignon, 3 - 4 weeks for Merlot.
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+), 30% new
Maturation: 18 months with three 'rack and returns' in total.
Fining: Egg whites at last racking and pre-filtration.
Filtration: Non sterile 'rock stopper' Bell-house filtration to bottle.
Bottled: 16th October 2014.

