



# VILLA MARIA

NEW ZEALAND



## *Single Vineyard Taylors Pass*

MARLBOROUGH CHARDONNAY 2018

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### WINEMAKERS COMMENT

The 2018 growing season started with an excellent spring and a strong flowering period which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages, luckily the cooler autumn weather helped retain natural acidities as the season progressed.

This is a mineral-driven style of Chardonnay, showcasing complex aromas of brioche, gun-smoke and ripe lemon rind that are distinctive from the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and roasted almonds with a restrained and focused acidity on the finish.

### TECHNICAL DETAILS

REGION:	100% Marlborough, Awatere Valley
VARIETIES:	100% Chardonnay
ALCOHOL:	13.5%
pH:	3.33
TOTAL ACIDITY:	6.5g/L
RESIDUAL SUGAR:	1.1g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: Taylors Pass, Awatere valley, Marlborough

#### LOCATION:

The picturesque Taylors Pass Vineyard is located on the northern banks of the Awatere River in southern Marlborough. The climate here is predominantly dry and influenced by cool easterly coastal breezes or cold southerly winds travelling down the valley from Mt Tapuae-o-Uenuku.

#### SOILS & VITICULTURE

Soils range from silt over gravels, to stony gravels, with large greywacke river stones that reflect heat back into the fruit zone to assist with even fruit ripening. The Chardonnay vines were planted in 1999 mostly on free-draining stony soils. The climate in Marlborough has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence, elongating the ripening period.

#### WINEMAKING DATA

FRUIT HANDLING: 100% hand picked & whole bunch pressed  
FERMENTATION: 100% barrel fermentation (barriques & puncheons)  
35% new + 65% seasoned french oak  
49% wild fermentation  
40% malo-lactic fermentation  
MATURATION: 11 months in contact with yeast lees  
BOTTLED: 22 March 2019

