



VILLA MARIA

NEW ZEALAND



Single Vineyard Taylors Pass

MARLBOROUGH CHARDONNAY 2019

WINEMAKERS COMMENT

Our growing season in 2019 started with cool spring weather resulting in lower than usual fruit set, in early summer we developed open loose bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

This is a mineral-driven style of Chardonnay, showcasing complex aromas of brioche, roasted almond and ripe citrus distinctively from the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit and quince intermingled with more savoury oatmeal notes and refreshingly cool-climate acidity on the finish.

TECHNICAL DETAILS

REGION:	100% Marlborough, Awatere Valley
VARIETIES:	100% Chardonnay
ALCOHOL:	13.5%
pH:	3.20
TOTAL ACIDITY:	6.7g/L
RESIDUAL SUGAR:	0.5g/L





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VINEYARD & WINEMAKING

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)
31% new + 69% seasoned french oak
28% wild fermentation
30% malo-lactic fermentation
MATURATION: 11 months in contact with yeast lees
BOTTLED: 06 April 2020

