



VILLA MARIA
NEW ZEALAND

Single Vineyard

BRAIDED GRAVELS, HAWKES BAY
Albariño 2020



Winemaker's Comment

Handpicked from a small area within the Joseph Soler Vineyard, whole bunches were gently pressed with the finest juice settled prior to being racked to our concrete 'egg' vessel for fermentation and 12 months maturation. The final wine displays beautifully pure and expressive characters of peach and lime entwined with subtle mineral complexities, leading to a textural palate and a long finish.

Vintage

The 2020 vintage was highly regarded with a warm and dry summer that persisted well after the last grapes were harvested, allowing picking to occur at optimum ripeness without any disease pressure. Albariño benefited from the cooler evening temperatures leading into March which intensified aromatics and flavours and retained the trademark acidity which the grape is famous for. The grapes were harvested in exceptional condition.

Vineyard & Winemaking

VINEYARD: Joseph Soler
VINEYARD YIELD: 6.1T/Ha
CLONE: MS

Villa Maria's Joseph Soler Vineyard is planted in close proximity to Gimblett Road and the Albariño block comprises of silt loams with ridges of freedraining gravel ideal for the production of premium wines. This vineyard parcel utilises both organic and conventional methods to prevent pests and promote vine health. Yields are cropped low allowing vines to produce fruit that is richly concentrated in flavour.

Winemaking Data

VARIETIES: 100% Albariño
ALCOHOL: 13.5%
PH: 3.20

TOTAL ACIDITY: 8.4g/L
RESIDUAL SUGAR: 2.7g/L

FRUIT HANDLING: 100% whole bunch
FERMENTATION: Alba-Fria Yeast @ 18-20 degrees Celsius
FERMENTATION VESSEL: Concrete Egg
MATURATION: 10 months on lees
FILTRATION: Sterile 0.45u
BOTTLED: 04/02/2021