



VILLA MARIA

NEW ZEALAND



Cellar Selection

HAWKES BAY

Merlot Cabernet Sauvignon 2019

Awards & Accolades

Gold -New Zealand International Wine Show 2020

Gold -Hawkes Bay Wine Awards 2020

Winemaker's Comment

This deeply coloured wine displays perfumed aromas of dark berry fruits, violets and dried herbs with complexing oak spice characters. A smooth and approachable palate follows with sweet fruit, supple tannins and moreish acidity.

Serving Suggestions

Merlot-Cabernet blends are particularly good when paired with robust, full-flavoured dishes, red meat and cheeses. Drink now or hold for up to 5-8 years when the wine will develop further complexity.

Season & Viticulture

2019 was an exceptional Hawkes Bay vintage, particularly for reds. Moderate yields combined with warmer than average temperatures and dry conditions encouraged fruit to achieve optimum ripeness and maintain excellent condition through to harvest. The fruit from this wine comes from a range of Villa Maria Hawkes Bay vineyards, where free draining alluvial soils temper vine vigour, resulting in low yields of ripe and concentrated fruit.

Winemaking

Once crushed to open-top fermenters the grapes were inoculated with several strains of yeast and fermented at 28-30 degrees C. Post fermentation the parcels were pressed to oak barriques, 15% new, for 12 months maturation. The wine was blended, egg white fined and filtered to bottle.

Technical Details

VARIETIES: 77% Merlot, 15% Cabernet Sauvignon, 6% Cab Franc, 2% Malbec

ALCOHOL: 13.5%

PH: 3.74

TOTAL ACIDITY: 5.66g/L

RESIDUAL SUGAR: 0.9g/L