



VILLA MARIA

NEW ZEALAND



Reserve Barrique Fermented Chardonnay

GISBORNE 2015

AWARDS & ACCOLADES

Top Gold (Best Chardonnay) - International Cool Climate Wine Show 2017

Top 100 - Sydney International Wine Competition 2017

Elite Gold - Air NZ Wine Awards 2016

Gold - Royal Easter Show Wine Awards 2017

Gold - NZ International Wine Show 2016

Gold - Gisborne Regional Wine Awards 2016

5 Stars - Winestate Magazine

WINEMAKERS COMMENT

Styled to capture the regional essence of Gisborne, this wine offers a complex medley of aromas with hints of tropical fruits, fig and smoky grilled nut characters. The palate is seamlessly textured with a creamy mid-palate, leading to a finish extended by fine acidity. This concentrated and powerful wine retains a harmonious balance in delivery that will appeal for enjoyment upon release, but will ultimately benefit from maturation, continuing to develop intriguing complexity over the next 8-10 years.

TECHNICAL DETAILS

REGION:	Gisborne
VARIETIES:	Chardonnay
ALCOHOL:	14.0%
PH:	3.3
TOTAL ACIDITY:	6.3g/L
RESIDUAL SUGAR:	2.3g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 75% McDiarmid Hill, 25% Tietjins
VINEYARD YIELD: 4-6T/Ha
CLONAL SELECTION: 57% Mendoza, 25% cL15, 17% cL95

2015 was an excellent all round vintage for sunny Gisborne, particularly for Chardonnay. Gisborne experienced a good amount of heat throughout the season with intermittent rainfall events which maintained canopy health and flavour development. Cooler nights moderated warm daytime temperatures and allowed for steady sugar and flavour accumulation across vineyards. Picking decisions based solely on flavour was the reward for growers and winemakers.

SOILS & VITICULTURE

McDiarmid Hill is Villa Maria's jewel in the crown Gisborne vineyard, beautifully positioned on an elevated north facing hillside slope in Pututahi. Taking full advantage of the sunlight, dry wind conditions, slightly cooler temperatures and natural water drainage, the additional elevation provides a wonderful advantage for producing this consistently outstanding wine. Brian Tietjins vineyard is situated in Bushmere and produced an outstanding first crop in 2015. Careful yield management and timely leaf plucking around the bunch zone in both vineyards ensures that desired fruit ripening and quality can be achieved. A blend of predominantly Mendoza, cL15 and cL95 from the two different sites also provided blending options.

WINEMAKING DATA

WHOLE BUNCH: 100%
FERMENTATION: 70% Natural or 'wild', 30% Inoculated
FERM. VESSEL: Barriques
NEW BARREL: 50%
BARREL TYPE: 100% French, tight grain, M+ toast
MATURATION: 10 months
MALOLACTIC: 55%
BATTONAGE: Weekly
FILTRATION: Sterile Bell-house, one pass only off finings
BOTTLED: 18th March 2016

