



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD IHUMATAO VERDELHO 2008

AWARDS & ACCOLADES

4 Stars – Cuisine 09

VINEYARD DATA

Vineyards Ihumatao, Manukau
Vineyard Yield 2kg/vine
Vintage Detail An outstanding flowering followed by a warm dry growing and ripening season
Hand Harvested 100%

SOILS AND VITICULTURE

Predominantly clay, this small block within the Ihumatao vineyard is located in a wind protected volcanic basin on the edge of the Manukau Harbour. This is also the site of our Auckland Winery.

WINEMAKING DATA

Crushed/Destemmed: 100%
Fermentation: Inoculated yeast/Natural
Fermentation Vessel: 55% Seasoned oak/45% Stainless steel
Barrel Type: 2yr old French Barriques
Maturation: 6 months on yeast lees
Bottled: October 2008

TASTING NOTE

This unique, distinctive and aromatic wine presents with lifted citrus, mandarin peel, ginger and spice. A mealy, textured and complexing mouth feel on the palate with a linear acidity, gives length and a memorable finish.

CELLARING

2008 through to 2012

TECHNICAL DETAILS

Region: Auckland
Varieties: 100% Verdelho
Alcohol: 14.5%
pH: 3.15
Total acidity: 6.0 g/L
Residual sugar: 3.3g/L

May contain traces of milk, fish and/or egg products. Contains sulphites. Suitable for gluten free diets.

www.villamaria.co.nz

14/11/08