



VILLA MARIA  
ESTATE



## VILLA MARIA MÉTHODE TRADITIONNELLE 2009

### VINEYARD DATA

Vineyards: Chardonnay – 77% Seddon Vineyard, Marlborough

Pinot Noir – 23% Ihumatao Vineyard, Auckland

Yield: 3.5kg/vine

Hand Harvested: 100%

### SOILS AND VITICULTURE

A regional blend making the most of favourable 2009 vintage conditions and enabling the inclusion of the highest quality parcels of fruit. The picturesque Seddon Vineyard is perched on the southern banks of the rugged Awatere River in Marlborough. The Ihumatao Vineyard is a unique site, home to Villa Maria's state of the art winery complex and planted in a sheltered volcanic basin. All vineyards have vines trained to 4-cane VSP trellising with careful canopy and yield management implemented to promote early ripening, specifically targeting méthode traditionnelle production.

### WINEMAKING DATA

Whole Bunch Press: 100%

Fermentation: Inoculated with Champagne yeast

Fermentation Vessel: Stainless steel tank and seasoned barrel

Barrel Type: Seasoned tight-grain French oak

Malolactic: 100%

Maturation: Three years on yeast lees in bottle pre-disgorgement

Fining: Minimal casein and isinglass palate finings

Filtration: Sterile Bell-house filtration following cold stabilisation

Bottled: February 2011

Disgorgement: February 2014

### TASTING NOTE

Crafted using traditional methods, this vintage wine is a blend of Chardonnay and Pinot Noir grapes from the 2009 vintage. The wine has been aged on yeast lees following bottle fermentation for three years.

It displays a delicate and precise bead in the glass. Rich aromas of hazelnut, brioche and citrus fruit intermingle on the nose.

The palate is smooth, creamy and focussed with cleansing acidity. The presence of fine mousse delivers an elegantly dry and memorable finish.

### TECHNICAL DETAILS

Closure: Crown seal to ensure quality

Alcohol: 12%

pH: 3.2

Total acidity: 7.2gml

Residual sugar: 4.3gml

Barcode: 9414416001093

### CELLARING

Styled for consumption on release.