



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD KELTERN CHARDONNAY 2009

AWARDS & ACCOLADES

Pure Elite Gold – Air New Zealand Wine Awards 2011
Pure Elite Gold – Air New Zealand Wine Awards 2010
Pure Gold – Bragato Wine Awards 2011 (NZ)
Gold – Hawkes Bay A&P Wine Awards 2011 (NZ)
5 stars & Top 10 – Cuisine Magazine May 2011 (NZ)
95 points – Gourmet Traveller Magazine Dec 2010 (Aus)

VINEYARD DATA

Vineyards: Keltern Vineyard, Hawkes Bay
Vineyard Yield: Cropping levels were low at 2.0kg per vine
Vintage Details: Higher than average rainfall for February put some pressure on white varieties but led to a March that was cooler and dryer than the long term average. Settled conditions in March allowed for steady sugar and flavour accumulation across most vineyards and selective handpicking was employed to maximise quality.

SOILS AND VITICULTURE

Located east of the Maraekakaho region in Hawkes Bay, the Keltern Vineyard is a warm inland site, buffered by the Ngaruroro River. Established on an ancient riverbed, the vineyard has deep loams and large free-draining gravel rocks.

WINEMAKING DATA

Whole Bunch: 100%
Fermentation: 43% Wild yeast fermentation, 57% inoculated
Fermentation Vessel: 100% barrique fermented
New Barrel: 40%
Barrel Type: French, 3-year seasoned, fine grain 228L barriques
Maturation: 10 months in barriques
Malolactic: 100%
Battonage: Once weekly during malolactic fermentation
Filtration: Sterile bell house filtration, one pass only
Bottled: April 2010

TASTING NOTE

2009 has presented a very restrained and elegant Keltern Chardonnay. This wine displays a brilliant straw hue with lime tints and a fragrant bouquet, displaying toast and grapefruit aromas, complemented by complex notes of flint, limes and grilled nuts. A tightly woven palate unfolds displaying seamless integration and genuine length. This wine will develop complex mineral and toastlike characters with age.

CELLARING

Enjoy between 2011 - 2015

TECHNICAL DETAILS

Region: 100% Hawkes Bay

Varieties: 100% Chardonnay

Alcohol: 13.0%

pH: 3.30

Total acidity: 5.34g/L

Residual sugar: 1.0g/L

Barcode: 9414416001666

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

www.villamaria.co.nz

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