



VILLA MARIA

NEW ZEALAND

Single Vineyard Organic Verdelho

IHUMATAO 2012

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WINEMAKERS COMMENT

This unique aromatic wine has a lifted nose of quince, mandarin peel and ginger spice. On the palate there is a mealy, grainy texture with fresh acidity on the finish.

Enjoy this wine with seafood, Mediterranean and Asian inspired cuisine.

TECHNICAL DETAILS

Region: Ihumatao
Varieties: 100% Verdelho
Alcohol: 13.5%
pH: 3.1
Total acidity: 6.4g/L
Residual sugar: 3.0g/L
Barcode: 9414416102592





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VINEYARD & WINEMAKING

VINEYARD DATA

Villa Maria has a long held objective to be environmentally responsible and to operate using sustainable practices. Rather than relying on herbicides or pesticides, we focus on enhancing soil health utilising organic products to grow healthy and balanced grapes.

The Verdelho block has been farmed using organic principles since 2009 with the 2012 vintage becoming the first Biogro certified wine.

Vintage Detail: Settled weather in November 2011 gave us the perfect start with even flowering and fruit set in the vineyard. The summer of 2012 was markedly cooler than average and we experienced regular rain events throughout January and February.

SOILS AND VITICULTURE

Predominantly clay and peat, this small 1.5 hectare block within the Ihumatao Vineyard is located in a wind protected volcanic basin on the edge of the Manukau harbour.

The small, tough-skinned berries and loose bunch structure that is typical of Verdelho, makes this variety ideally suited to the Auckland climate.

VSP (Vertical Shoot Positioning) trellising is employed and results in naturally low yielding vines. Careful yield management and timely leaf plucking around the bunch zone ensures that desired fruit ripening and quality can be achieved.

The vineyard was harvested in two picks one week apart. The first provided fruit with delicate citrus flavours and fine acidity, the second slightly riper notes with tropical fruit characters. This was done to provide future blending options.

WINEMAKING DATA

Hand pick: 100%

Whole Bunch Pressed: 100%

Fermentation: 100% inoculated, 75% stainless steel, 25% used barriques

Maturation: 7 months on light lees

Malolactic: 25%

Fining: Isinglass

Filtration: Sterile Bell house, 1 x filtration pass only

Bottled: 5th October 2012

