



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD KELTERN CHARDONNAY 2010

AWARDS & ACCOLADES

Trophy (Champion Wine of Show) & Pure Elite Gold – Air New Zealand Wine Awards 2011
Trophy (Champion Chardonnay) – Air New Zealand Wine Awards 2011
Trophy (Sustainable Wine) – Air New Zealand Wine Awards 2011
Trophy (Wine of Show) & Gold – Hawkes Bay A&P Wine Awards 2011 (NZ)
Trophy (Chardonnay) – Hawkes Bay A&P Wine Awards 2011 (NZ)
Trophy (Sustainability) – Hawkes Bay A&P Wine Awards 2011 (NZ)
Trophy (Wine of Show) & Gold – New Zealand International Wine Show 2011
Trophy (Champion Chardonnay) – New Zealand International Wine Show 2011
Trophy (Wine of Show) – Bragato Wine Awards 2011 (NZ)
Trophy (Champion Chardonnay) – Bragato Wine Awards 2011 (NZ)
Trophy (Sustainability) & Pure Gold – Bragato Wine Awards 2011 (NZ)
Winestate Wine of the Year Awards 2011 – Top 5 Finalist Chardonnay (Aus)

VINEYARD DATA

Vineyards: Keltern Vineyard, Hawkes Bay
Vineyard Yield: Very low 1.6-2.1kg/vine or 3.8-4.9T/Ha
Clonal selection: 62% c195, 38% d15
Vintage Details: An outstanding Hawkes Bay vintage. Both February and March were much drier than the long term average. Settled conditions with around average growing degree days over this period allowed for steady sugar and flavour accumulation with wonderfully clean fruit across our low yielding Reserve blocks at Keltern. Selective hand picking was employed to maximize 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: 75% inoculated CY3079, 25% wild yeast
Fermentation Vessel: 100% barrique fermented
New Barrel: 45%
Barrel Type: François Frères, 3-year seasoned, fine grain 228L
Maturation: 10 months in barriques Malolactic: 88%
Battonage: Once weekly during malolactic fermentation only
Filtration: Sterile bell house filtration, one pass only Bottled: 24th March 2011

TASTING NOTE

With the combination of ultra low vine yields and ideal ripening conditions, 2010 produced stunning Chardonnay fruit in our Keltern vineyard. With impeccable acidity and intense flavours, this superb fruit laid the foundation for crafting a complex and memorable wine. Displaying a brilliant straw and lime tinted hue in the glass, the nose offers a fragrant bouquet displaying classic white nectarine and grapefruit aromas, complemented by underlying notes of flint, lemon and grilled nut. A tightly woven palate gradually unfolds, brightly echoing these seamlessly integrated characters with genuine length. This wine will develop further complexity, mineral and toast-like characters with careful cellaring.

CELLARING

Cellar this wine with confidence for up to 7-10 years from vintage.

TECHNICAL DETAILS

Region: Hawkes Bay	Varieties: Chardonnay 100%
Alcohol: 13.5%	pH: 3.2
Total acidity: 6.83g/L	Residual sugar: 1.2g/L
Barcode: 9414416001932	

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

www.villamaria.co.nz

4/11/11