



VILLA MARIA  
ESTATE



## VILLA MARIA SINGLE VINEYARD IHUMATAO VERDELHO 2011

### VINEYARD DATA

Vineyards: Ihumatao Vineyard, Auckland  
Vineyard Yield: 2kg/vine  
Vintage Detail: Warm, even and consistent temperatures late in 2010 provided perfect conditions for excellent flowering and bunch development. Regular rain events close to harvest meant meticulous vineyard management and careful bunch selection were crucial in the making of this unique wine.  
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: 55%  
Whole Bunch Pressed: 45%  
Fermentation: 35% natural, 65% inoculated yeast  
Fermentation Vessel: 55% seasoned oak/45% stainless steel  
Maturation: 6 months on yeast lees  
Bottled: October 2011

### TASTING NOTE

This unique and distinctive aromatic wine shows lifted citrus blossom, mandarin peel and quince on the nose. It has a gentle mealy, grainy texture with subtle complexity on the palate. Well suited to a variety of cuisine particularly seafood and most white meats.

### CELLARING

2012 through to 2014.

### TECHNICAL DETAILS

Region: Auckland

Varieties: 100% Verdelho

Alcohol: 13.5%

pH: 3.40

Total acidity: 5.6g/L

Residual sugar: 2.3g/L

Barcode: 9414416101014