



VILLA MARIA  
ESTATE



## VILLA MARIA SINGLE VINEYARD KELTERN CHARDONNAY 2011

### AWARDS & ACCOLADES

Pure Elite Gold – Air New Zealand Wine Awards 2012  
Gold – Easter Show Wine Awards 2013 (NZ)  
Pure Gold – Bragato Wine Awards 2012 (NZ)  
Gold – New Zealand International Wine Show 2012  
5 Stars & Top 10 – Cuisine Magazine, May 2013 (NZ)  
5 Stars & Equal Top of Category – Winestate Magazine, Sept/Oct 2012 (Aus)  
5 Stars – Michael Cooper’s Buyer’s Guide to New Zealand Wines 2013  
92 Points – Lisa Perrotti-Brown (MW) erobertparker.com, October 2012

### VINEYARD DATA

Vineyards: Keltern Vineyard, Hawkes Bay  
Vineyard Yield: Very low 1.8-2.8kg/vine or 4.2-6.4T/Ha  
Clonal Selection: 79% c195, 21% c15  
Vintage Detail: A challenging Hawkes Bay vintage. The key harvest month of March provided rainfall that was close to three times the long term average, placing pressure on fruit health in many vineyards throughout the district. However, warm and generally favourable conditions experienced earlier in the season went a long way towards guaranteeing physiological ripeness was achieved in time for harvest, enabling ripe fruit with balanced acidity to be hand picked before one particularly severe rainfall event which contributed significantly to the March tally. The resulting wine enforces belief that great vineyards produce special wines even in the most challenging of years. Selective hand harvesting 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: 53% wild yeast, 47% inoculated CY3079  
Fermentation Vessel: 100% barrique fermented  
New Barrel: 37% new with 42% 1 year and balance to old  
Barrel Type: Predominantly François Frères, 3-year seasoned, fine grain 228L  
Maturation: 9 months in barriques  
Malolactic: 63%  
Battonage: Once weekly during malolactic fermentation and 47% for full term  
Filtration: Sterile bell house filtration, one pass only  
Bottled: 8 February 2012

### TASTING NOTE

With an incredible track record of awards and accolades, the Keltern Vineyard has truly established itself as one of New Zealand’s premier sites for Chardonnay. Despite the challenging conditions, this magnificent site has again reliably delivered its distinctive style. Displaying a brilliant straw and lime tinted hue in the glass, the nose offers a fragrant and complex medley of mineral, white nectarine and grapefruit aromas, complemented by underlying notes of flint and grilled hazelnut. A tightly woven palate gradually unfolds, brightly echoing these seamlessly integrated characters with genuine length and class. This wine will develop further complexity, mineral and toast-like characters with careful cellaring.

### CELLARING

Cellar this wine with confidence for up to 6 - 8 years from vintage.

### TECHNICAL DETAILS

Region: Hawkes Bay	Varieties: 100% Chardonnay
Alcohol: 13.5%	pH: 3.28
Total acidity: 6.4g/L	Residual sugar: 0.9g/L
Barcode: 9414416101106	

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

www.villamaria.co.nz

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