



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD KELTERN CHARDONNAY 2012

AWARDS & ACCOLADES

Gold – Spiegelau International Wine Competition 2013 (NZ)
Pure Gold – Bragato Wine Awards 2013 (NZ)
Gold – New Zealand International Wine Show 2013 (NZ)
Gold – Hawkes bay A&P Wine Awards 2013 (NZ)
4 Stars – Winestate Hawkesbay Tasting 2013 (NZ)

VINEYARD DATA

Vineyards: Keltern Vineyard, Hawkes Bay
Vineyard Yield: Very low 1.7–1.9kg/vine or 4.0–4.4T/Ha
Clonal Selection: 67% c195, 18% c115, 15% Mendoza
Vintage Detail: 2012 in Hawkes Bay will long be remembered by viticulturists and winemakers for being very cool and wet, with low growing degree days. Ultra low natural yields at Keltern, coupled with fastidious canopy management, led to remarkably clean fruit which was selectively hand harvested in late March with physiological ripeness. While the cool season has left its mark with an elevated acidity, the resulting wine displays classic Keltern characteristics and style which has cemented the wine as one of New Zealand's finest Chardonnays.

SOILS AND VITICULTURE

Located on the red-metal soils 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: 42% wild yeast, 58% inoculated CY3079
Fermentation Vessel: 100% barrique fermented
New Barrel: 50% new with balance to 1 and 2 year old
Barrel Type: Predominantly François Frères, 3-year seasoned, fine grain 228L
Maturation: 10 months in barrique
Malolactic: 100%
Battonage: Once weekly during malolactic fermentation and 58% for full term
Filtration: Sterile bell house filtration, one pass only
Bottled: 6th March 2013

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. Displaying a brilliant straw and lime tinted hue in the glass, the nose offers a fragrant and complex medley of white nectarine and gun smoke, complemented by underlying notes of flint and toast. A sleek, tightly woven palate gradually unfolds, leading to a finish 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 8 years from vintage.

TECHNICAL DETAILS

Region: Hawkes Bay	Varieties: 100% Chardonnay
Alcohol: 13.0%	pH: 3.27
Total acidity: 7.0g/L	Residual sugar: 1.83g/L
Barcode: 9414416102165	