



VILLA MARIA

NEW ZEALAND



Reserve Chardonnay

MARLBOROUGH 2012

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WINEMAKER'S COMMENT

This sleek Marlborough Chardonnay displays white peach and nectarine notes with complex flint and nut aromas, underpinned by a distinct core of mineral, spice and mealy characters to form a seamless palate.

SERVING SUGGESTIONS

Perfect on its own or to accompany pasta, chicken or dishes such as Manuka smoked Marlborough salmon or seared scallops with an avocado salad.

VINEYARD & WINEMAKING

Produced from a selection of top Chardonnay clones grown on premium gravels of the Wairau Valley floor and additionally the Taylors Pass alluvial -over -clay soil terrace in the cooler Awatere Valley. The 2012 vintage was warm and dry and fruit was harvested in superb condition through the last week of March and first week of April.

FRUIT HANDLING: 100% Hand picked.

FERMENTATION: 100% barrel fermentation of which fifty per cent was left to ferment naturally, the remainder inoculated with traditional isolated yeast strains.

VINEYARD: Waldron/Taylors Pass

VARIETIES: 100 % Chardonnay ALCOHOL: 13.5%

pH: 3.45

TOTAL ACIDITY: 5.90g/L RESIDUAL SUGAR: Dry

