



# VILLA MARIA

NEW ZEALAND

## *Cellar Selection Grenache*

GIMBLETT GRAVELS 2014

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### WINEMAKER'S COMMENT

Grenache is one of the most widely planted red varieties in the world, but is exceptionally rare in New Zealand. The 2014 vintage for Grenache is arguably the best we have seen to date, setting records for early harvest date, ripeness and yields and producing a highly perfumed and concentrated wine, overflowing with exotic cherry, spice, and violet characters. Supple tannins ensure the wine may be enjoyed upon release but will develop further complexity with careful cellaring.

### SERVING SUGGESTIONS

Excellent with poultry, pork, red meat or Mediterranean inspired foods.

### VINEYARD & WINEMAKING

The fruit for this special wine comes from a small one hectare planting in our Ngakirikiri Vineyard located in the heart of the Gimblett Gravels in Hawkes Bay. The fruit was hand picked, and gently destemmed. 35% was handled in a totally unique manner with fermentation and aging in large format rotatable oak cives with prolonged skin contact for a full 10 months. The wine was coarse filtered and bottled 11 months after vintage.

FRUIT HANDLING 100% hand picked

YEAST: L2323

FERMENTATION: 35% fermented in a 900L rotatable oak cives with balance in open top fermenter. Balance aged in Barrique (30% new overall).

VARIETIES: 100% Grenache

ALCOHOL 14.5%

pH: 3.62

TOTAL ACIDITY: 6.0

RESIDUAL SUGAR: Nil

