

VILLA MARIA PRIVATE BIN

2006 MERLOT / CABERNET SAUVIGNON HAWKES BAY

VINTAGE

The 2006 Hawkes Bay season was characterised by some exciting weather patterns. For the most part of the ripening season warm and dry weather bathed Hawkes Bay. However, there were two significant rain events that created a few challenges for growers. This year the rain marched further inland than in the 2005 season and effected vineyards located in the Maraekakaho district. However, with creative viticulture and winemaking some excellent quality wines were produced from this area.

VINEYARDS

The fruit for this wine was predominantly sourced from vineyards located in the Gimblett Gravels growing region in Hawkes Bay. This unique area is fast being recognised for producing consistently high coloured and full flavoured red wines. The gravely and devigourating soils provide ideal conditions for the Bordeaux varieties Merlot and Cabernet Sauvignon, typically resulting in the production of deeply coloured, rich, ripe and full flavoured wines.

WINEMAKING

The fruit was destemmed and crushed to fermentation vats. To extract rich colour and soft tannin from the grape skins the fermentation vats were pumped over three times daily throughout the fermentation period. Following pressing and malolactic fermentation, the wine was moved to seasoned French and American oak, where it spent the next 12 months maturing. The wine was then lightly fined, racked, blended and bottled.

WINEMAKER'S COMMENTS

This wine features ripe red cherry, raspberry and cassis fruits with cedar-spice undertones. A full and rich palate follows, enhanced by fine grained tannins and good length (August 2007).

FOOD MATCH

Summer grilling preparations of pork or veal, though it can also stand up to sausages or beef.

AWARDS

4 Stars – Cuisine 2008



TECHNICAL DETAILS

Varieties: 88% Merlot, 10% Caberne Sauvignon, 2% Cabernet Franc.

Alcohol: 13.5%

pH: 3.58

Total acidity: 6g/L

Residual sugar: Nil

Maturation: 12 months in French an American Oak

Barcode: 9414416200298