VILLA MARIA
ESTATE

VILLA MARIA RESERVE HAWKES BAY CABERNET SAUVIGNON MERLOT 2008

AWARDS & ACCOLADES

Trophy (Champion Cabernet Sauvignon Merlot) & Gold – Royal Easter Show Wine Awards 2011 (NZ)
Trophy & Gold – Royal Easter Show Wine Awards 2010 (NZ)
Trophy & Gold – Hawkes Bay A&P Wine Awards 2010 (NZ)
Gold – Bragato Wine Awards 2012 (NZ)
Gold – Five Nations Wine Challenge 2011
5 Stars & Top Five – Cuisine Magazine Sept 2010 (NZ)
5 Stars – Winestate Magazine Sept/Oct 2010 (NZ)

VINEYARD DATA

Vineyards:	100% Gimblett Gravels
Vineyard Yield:	1.75kgs /vine
Vintage Detail:	A cooler than average growing season provided some challenging conditions but placed emphasis on careful vineyard management and timing of harvest.
Hand Harvested:	100%

SOILS AND VITICULTURE

The Gimblett Gravels vineyards of Villa Maria have produced consistently high quality fruit for this Reserve blend for over a decade. The free-draining, gravelly soils and the warm temperatures of the Gimblett Gravels naturally encourage low yields and devigourated vines. Low crop levels with shoots numbering 20-25 per vine ensure the resulting fruit is deeply coloured, richly flavoured and displays ripe tannins.

WINEMAKING DATA

Destemmed: 100% Crushed: 100%
Cap Management: Plunging 4 x daily
Time on skins: 4-6 weeks for Cabernet Sauvignon, 3-4 weeks for Merlot parcels
Fermentation Vessel: Open-top stainless steel fermenters
Fermentation temperature: 30-32°C at peak
Malolactic fermentation: Conducted in barrel
Barrel Type: 100% French oak (3 year dried fine grain), 60% new barrel
Maturation: 20 months with three 'rack and returns' in total
Fining: Egg whites at last racking and pre-filtration
Filtration: Minimal - one bell-house coarse filtration only to bottling
Bottled: 15 February 2010

TASTING NOTE

The 2008 Reserve Cabernet Sauvignon Merlot has a dark purple hue. On the nose it delivers an intoxicating array of crushed berries and cassis, mingling with black tobacco tar, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, beautifully textured with fine-grained tannins and creamy, supportive, integrated oak. The resulting blend has an understated elegance and power that will benefit from careful cellaring for many years to come. Cellar from 2011 – 2020.

TECHNICAL DETAILS

Region: Hawkes Bay, Gimblett Gravels
Varieties: 70% Cabernet Sauvignon, 30% Merlot
Alcohol: 13.5%
pH: 3.75
Total acidity: 6.2gL
Residual sugar: Nil

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