VILLA MARIA
ESTATE

VILLA MARIA RESERVE HAWKES BAY CABERNET SAUVIGNON MERLOT 2009

AWARDS & ACCOLADES

Gold – Royal Easter Show Wine Awards 2011 (NZ)
Gold – Spiegelau International Wine Competition 2012 (NZ)
Gold – Hawkes Bay A&P Wine Awards 2011 (NZ)
Pure Gold – Bragato Wine Awards 2011 (NZ)
5 Stars – Michael Cooper, NZ Listener 17 Sept 2011
91/100 – Lisa Perrotti-Brown (MW), erobertparker.com October 2011
91 points – Wine Enthusiast August 2012 (US)

VINEYARD DATA

Vineyards:	100% Gimblett Gravels – 60% Vidal, 25% Twyford, 13% Omahu Gravels, 2% Ngakirkiri
Vineyard Yield:	1.8-2.0kgs per vine or 6 ton/Ha
Vintage Detail:	A dry and cool March compared to the long term average on the Gimblett Gravels allowed slow and steady ripening. A long dry summer provided exceptional Cabernet Sauvignon in 2009 which was harvested in April at peak ripeness.

SOILS AND VITICULTURE

The Gimblett Gravels vineyards of Villa Maria have produced consistently high quality fruit for this Reserve blend for well 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 well spaced 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: 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), 40% new barrel
Maturation: 20 months with three 'rack and returns' in total
Fining: Egg whites at last racking and pre-filtration
Filtration: Bell-house filtration to bottling
Bottled: 19 January 2011

TASTING NOTE

The 2009 Reserve Cabernet Sauvignon Merlot has a dark purple hue. The nose shows lovely aromatic purity with tight knit layers of red plum and cassis, mingling with roasted coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, beautifully focused with fine-grained tannins and integrated oak. While approachable in its youth, this wine has an understated finesse and beauty that will benefit from careful cellaring from 2012 – 2022.

TECHNICAL DETAILS

Region: Hawkes Bay, Gimblett Gravels
Varieties: 75% Cabernet Sauvignon, 25% Merlot
Alcohol: 13.5%
pH: 3.8
Total acidity: 5.8gL
Residual sugar: Nil
Barcode: 9414416001864

May contain traces of milk and/or egg products. Contains sulphites. Suitable for gluten free diets.
www.villamaria.co.nz
20/12/10