VILLA MARIA
ESTATE

VILLA MARIA SINGLE VINEYARD IHUMATAO GEWURZTRAMINER 2009

AWARDS & ACCOLADES

95 points – Gourmet Traveller Magazine, Dec 2010 (Aus)

VINEYARD DATA

Vineyards:	Ihumatao, Auckland
Vineyard Yield:	2.5kg/vine
Vintage Detail:	2009 was characterised by some diverse weather events. A warm summer provided perfect ripening conditions. Meticulous vineyard management and careful bunch selection has resulted in an outstanding wine.
Hand Harvested	100%

SOILS AND VITICULTURE

The Ihumatao area of Auckland has a proud heritage in producing outstanding Gewurztraminer. This vineyard, surrounding the Villa Maria winery in Auckland, is located in a wind protected volcanic basin on the edge of the Manukau Harbour. Free draining soils and a unique soil profile lead to the production of a distinctive Gewurztraminer.

WINEMAKING DATA

Crushed/Destemmed: 100%
Fermentation: Inoculated yeast/natural
Fermentation vessel: 60% Stainless steel/40% Seasoned oak
Barrel Type: Seasoned French oak
Maturation: 6 months on yeast lees
Bottled: February 2010

After receiving 4 hours skin contact post crushing, the juice was pressed, a small parcel went into seasoned barriques where natural fermentation took place on solids. The majority went to stainless steel tanks where a long cool fermentation took place. Fermentation was halted retaining some residual sugar to enhance mouthfeel and richness.

TASTING NOTE

An enticing bouquet of complex citrus blossom, talc, exotic spice and rose petal notes dominate the nose. The palate is elegant and gently textured with a rounded mouthfeel.

CELLARING

From release through to 2014.

TECHNICAL DETAILS

Region: Auckland
Varieties: 100% Gewurztraminer
Alcohol: 13.5%
pH: 3.56
Total acidity: 4.6gL
Residual sugar: 6gL

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