VILLA MARIA

NEW ZEALAND

Single Vineyard Chardonnay

IHUMATAO 2013

WINEMAKER'S COMMENT

This wine displays a complex array of aromas and flavours. White peach, nectarine and oatmeal notes on the nose followed by delicate butterscotch characters on the palate with integrated fine oak and lovely linear acidity. The wine is finely balanced and elegantly textured finishing with subtle flint nuances and chalky minerality.

SERVING SUGGESTIONS

Free range chicken breast with a sage butter crust and seasonal roasted vegetables.

VINEYARD & WINEMAKING

The Ihumatao Vineyard is located in a wind protected volcanic basin on the edge of the Manukau Harbour. VSP trellising with 2 cane pruning was employed and resulted in low yielding vines. Free draining soils and a unique soil profile lead to the production of a very distinctive Chardonnay. 2013 was a truly spectacular vintage in Auckland. Even flowering followed by a consistently warm and settled summer provided exceptional fruit in the vineyard.

FRUIT HANDLING: Hand harvested, whole bunch pressed.

YEAST: 50% wild, 50% inoculated CY3079

BARREL: 27% New French fine grain, 228L barriques 73% used. 10 months maturation. 100% Malolactic

VINEYARD: Ihumatao

VARIETIES: 100% Chardonnay ALCOHOL: 13%

pH: 3.25 TOTAL ACIDITY: 6.6gm

RESIDUAL SUGAR: 1.5gm/L