



# VILLA MARIA

NEW ZEALAND

## *Reserve Syrah*

GIMBLETT GRAVELS 2016

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### AWARDS & ACCOLADES

Champion Syrah - Royal Easter Show Wine Awards 2018

Champion Reserve Wine of the Show - Hawkes Bay A&P Bayleys Wine Awards 2018

Champion Syrah & Best Wine: Hawkes Bay - New Zealand Wine of the Year Awards 2018

#1 & 5 stars, Issue 189 - Cuisine Magazine

96/100 - Bob Campbell MW

### WINEMAKERS COMMENT

This stunning Syrah is a blend of parcels from our premium vineyards in Hawkes Bay's Gimblett Gravels. 2016 delivered wonderfully fragrant and intense Syrah wines. Dense purple hues lead to a perfumed nose of boysenberry, spice and violets. Ripe tannins encase concentrated fruit characters on a long and silky palate. Careful cellaring of up to 10+ years will reward with further complexity.

### TECHNICAL DETAILS

REGION:	Hawkes Bay, Gimblett Gravels
VARIETIES:	100% Syrah
ALCOHOL:	13.5%
pH:	3.55
TOTAL ACIDITY:	5.9g/L
RESIDUAL SUGAR:	DRY





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### VINEYARD DATA:

VINEYARDS: 100% Gimblett Gravels, (73% Twyford, 27% Omahu)  
VINEYARD YIELD: 3-6T/Ha

VINTAGE DETAIL: Syrah was the red wine highlight of the 2016 Hawkes Bay vintage. After a cool start to the season, Growing Degree Days finished above average, with intermittent rainfall throughout the season providing healthy vine canopies that facilitated optimum flavour development. Mid-March and early April rainfall presented challenges to Winemakers and the focus became pushing ripening as far as possible without losing fruit condition. In these seasons the free draining gravel sites come to the fore. Cooler nights moderated daytime temperatures and allowed for steady sugar and flavour accumulation across vineyards.

### SOILS & VITICULTURE

Villa Maria's Reserve Syrah vineyards are located in the Gimblett Gravels of Hawkes Bay. The free-draining soils, warm daytime temperatures and cool nights encourage naturally devigourated vines to ripen their low yields slowly and evenly. These factors, along with well-timed vineyard management techniques ensure the resulting wines are deeply coloured and well structured, with pure aromatics and flavours classic to the variety.

### WINEMAKING DATA

DESTEMMED: 100%  
CAP MANAGEMENT: Plunged 4 x daily  
FERMENTATION TEMPERATURE: 30 - 32°C  
FERMENTATION VESSEL: Stainless steel open top fermenters  
TOTAL TIME ON SKINS: 3 weeks  
MALOLACTIC: Occurred in barrel  
BARREL TYPE AND % NEW: 100% French 228L BGY, 30% new  
MATURATION: 17 months with 1 x rack only post MLF  
FINING AND FILTRATION: Egg white fined, Bell-house filtered  
BOTTLED: 1st December 2017

