



VILLA MARIA

NEW ZEALAND



Reserve Syrah

HAWKES BAY 2012

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AWARDS & ACCOLADES

Gold – NZ International Wine Awards 2014
Pure Gold – Bragato Wine Awards 2014

WINEMAKER'S COMMENT

This stunning Syrah is a blend of parcels from our premium vineyards in Hawkes Bay's Gimblett Gravels. 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 will reward with further complexity.

TECHNICAL DETAILS

Region: Hawkes Bay, Gimblett Gravels
Varieties: 100% Syrah
Alcohol: 13.0%
pH: 3.75
Total acidity: 6.8g/L
Residual sugar: Nil

Barcode: 9414416102400





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VINEYARD & WINEMAKING

VINEYARD DATA

Vineyards: Gimblett Gravels, 65% Twyford, 29% Omahu, 6% Ngakirikiri

Vineyard Yield: Extremely low at 3.0 – 3.5 ton/Ha.

Vintage Detail: 2012 in Hawkes Bay will long be remembered by viticulturists and winemakers for being very cool and wet, with low growing degree days. The later ripening reds including Syrah performed best under these testing conditions, with favourable weather finally arriving late in March. The free draining soils of the Gimblett Gravels combined with ultra low yields on our mature Syrah vines was pivotal in producing a Reserve wine under the circumstances.

SOILS AND VITICULTURE

Villa Maria's Reserve Syrah vineyards are located in the Gimblett Gravels of Hawkes Bay. This unique and highly prized area of land is fast becoming recognised as having superb growing conditions for producing Syrah of world class standard. 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

Whole Bunch: 100% crushed

Destemmed: 100%

Cap Management: Plunged 4 times daily

Fermentation Temperature: 30 - 32°C

Fermentation Vessel: Stainless steel open fermenters

Total time on Skins: 4 - 6 weeks (select parcels, extended maceration)

Malolactic: Occurred in barrel

Barrel Type: 100% French 228L BGY, 36 month air dried, tight grain, M+ toast, mixed cooperages.

New Barrel: 50%

Maturation: 17 months

Fining: Minimal egg white

Filtration: Coarse Bell house filtration only

Bottled: 17th December 2013

