



VILLA MARIA

NEW ZEALAND

Single Vineyard Organic Verdelho

IHUMATAO 2013

.....

WINEMAKERS COMMENT

This unique aromatic wine has a lifted nose of quince, mandarin zest and hints of cooking spices. The palate reveals more fresh fruit flavours, finely balanced acidity with a persistent, lingering finish.

Enjoy this versatile wine with seafood, pork, Mediterranean and Asian inspired cuisine.

TECHNICAL DETAILS

Region: Ihumatao, Auckland
Varieties: 100% Verdelho
Alcohol: 13.5%
pH: 3.1
Total acidity: 6.6g/L
Residual sugar: 4.2g/L

Barcode: 9414416102592

VINEYARD & WINEMAKING

VINEYARD DATA

Villa Maria has a long held objective to be environmentally responsible and to operate using sustainable practices. Rather than relying on herbicides or pesticides, we focus on enhancing soil health utilising organic products to grow healthy and balanced grapes.

The Verdelho block has been farmed using organic principles since 2009.

Vintage Detail: Settled weather in November 2012 gave us the perfect start with even flowering and fruit set in the vineyard. The stunning summer of 2013 was warm and dry with even temperatures throughout the fruit ripening period.





VILLA MARIA

NEW ZEALAND



SOILS AND VITICULTURE

Predominantly clay and peat, this small 1.5 hectare block within the Ihumatao Vineyard is located in a wind protected volcanic basin on the edge of the Manukau harbour.

The small, tough-skinned berries and loose bunch structure that is typical of Verdelho, makes this variety ideally suited to the Auckland climate.

VSP (Vertical Shoot Positioning) trellising is employed and results in naturally low yielding vines. Careful yield management and timely leaf plucking around the bunch zone ensures that desired fruit ripening and quality can be achieved.

The block was harvested in two picks one week apart during March. The first provided fruit with delicate citrus flavours and fine acidity, the second slightly riper notes with tropical fruit characters. This was done to provide blending options.

WINEMAKING DATA

Hand pick: 100%

Whole Bunch Pressed: 100%

Fermentation: 78% inoculated yeast in stainless steel tanks, 22% wild yeast in used barriques

Maturation: 5 months on light lees

Fining: Isinglass

Filtration: Sterile Bell house, 1 x filtration pass only

Bottled: 27th September 2013

