



VILLA MARIA
NEW ZEALAND

Grapes

Syrah
Grenache

Region/Appellation

Hawkes Bay

Alcohol by volume

13.00%

Residual Sugar

0.29 g/l

pH

3.68

Total Acidity

5.59 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

25/04/2024

2019 6x75cl

Winemaker Notes

The nose of this intriguing wine reveals floral wild herb aromas with notes of red plum, smoked bacon and white pepper. The palate contributes further plum and herb characters, wrapped up with silky smooth tannins. This is a supple and highly approachable wine which is excellent with food.

Vineyard

The vineyards for this wine have free draining soils which helps ensure balanced fruit and canopy growth which is essential for ripe flavours.

Winemaking

After fermentation, the wine was transferred to a mixture of tanks and seasoned oak barriques for maturation. After 9 months maturation on light lees, the wine was blended, lightly egg white fined and filtered before bottling.

Vintage

2019 will be recorded as one of Hawkes Bay's greatest vintages, featuring one of the warmest growing seasons on record with GDD's well above the districts long term average. Early season rainfall enabled healthy vines to ripen fruit into what would be a long and exceptionally dry finish to the season, with the key harvest period of February to April experiencing ideal conditions, allowing fruit to be harvested at optimum ripeness and condition.

Food match

Grilled and Roasted Red Meats

Herb crusted red meats and game, especially venison, dishes featuring spice and a variety of cheeses.

