



VILLA MARIA  
NEW ZEALAND

#### Grapes

100% Chardonnay

#### Region/Appellation

Hawkes Bay

#### Alcohol by volume

13.50%

#### Residual Sugar

0.19 g/l

#### pH

3.34

#### Total Acidity

7.11 g/l

#### Drinking Window

2024 - 2031

#### Tasting Guide



#### Tasting note printed

29/04/2024

# 2018 6x75cl

## Winemaker Notes

The 2017/2018 growing season has produced a wine showing concentration, fragrance and restraint. Citrus, white stone fruit, roasted nuts and oyster shell combine on a finely styled and textured palate. Showing vibrancy, balance and background complexity this Chardonnay will continue to age gracefully over time.

## Vineyard

Low crop yields, good flavour concentration and a careful selection allowed us to harvest fruit in excellent condition between the 6th and 16th of March. Planted in 2008 the Kokako vineyard is situated on an old river bed, primarily made up of Omahu Gravel series soil topped with Tywford silt on what is a relatively uniform block. Naturally low vigour soils and good airflow of this river bed site combined with shoot and bunch thinning and attention to detail in the vineyard across all aspects creates the opportunity to produce high-quality Chardonnay.

## Winemaking

Pressing: Select harvesting Fermentation: Natural  
Fermentation Vessel: French barrique; 26% new and 74%  
seasoned 1 - 2yr Maturation: 10 months on lees in barrel, 2  
months in tank

## Vintage

The 2017/2018 growing season and the Kokako vineyard in the Ohiti Valley have produced an excellent, finely styled Chardonnay. A warm and relatively dry early summer lead to very hot conditions for the key ripening months of January and February. The Growing Degrees Days for the season were high at 16% above the long term average.

## Food match

Grilled and Roasted White Meats

Perfect with seafood, shellfish, chicken and pork.

