



VILLA MARIA

NEW ZEALAND

Private Bin Chardonnay

EAST COAST 2013

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WINEMAKER'S COMMENT

This wine is fruit driven in style, exhibiting a myriad of aromatics, namely ripe peach and pear notes with underlying citrus and fig characters. On the palate these initial fruit flavours are followed by a creamy, mealy texture and integrated oak. A medium bodied wine that is soft and styled for enjoyment now.

SERVING SUGGESTIONS

Enjoy with seafood, chicken Caesar salad or an antipasto platter.

VINEYARD & WINEMAKING

The 2013 vintage was warm and dry and fruit was harvested in pristine condition. The maritime climate of New Zealand's East Coast is perfect for ripening Chardonnay.

FRUIT HANDLING : Crushed, pressed and lightly settled to leave light-moderate solids.

YEAST: CY3079

FERMENTATION: Cool fermentation techniques in stainless steel tanks and barrel.

VINEYARDS: Gisborne, Hawkes Bay, Marlborough and Waipara.

VARIETIES: 100% Chardonnay

ALCOHOL: 13%

pH: 3.6

TOTAL ACIDITY: 5.1g/L

RESIDUAL SUGAR: 2.3g/L

