



VILLA MARIA
NEW ZEALAND

Grapes

100% Chardonnay

Region/Appellation

Hawkes Bay

Alcohol by volume

13.50%

Residual Sugar

0.72 g/l

pH

3.46

Total Acidity

5.83 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

30/01/2025

EarthGarden Chardonnay

2021 6x75cl

Winemaker Notes

Fermented using a natural 'Pied de Cuve' started in the vineyard, this Chardonnay reveals a fragrant nose of ripe stone fruit and citrus blossom with subtle notes of baking spice provided by fermentation in French Oak. The wine is matured 'sur lie' (on yeast lees) adding further richness and texture prior to bottling.

Vineyard

Our key focus is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. Villa Maria has farmed Chardonnay organically since 2002, gaining Biogro certification in 2009. This vineyards are vibrant gardens alive with wildflowers and full of life.

Winemaking

The fruit was gently pressed and the juice inoculated with a natural 'Pied de Cuve' started in the organic vineyard prior to being transferred to oak barrels (10% new) for fermentation. 9 months maturation with periodic battonage on full yeast lees followed prior to bottling.

Vintage

The 2021 Hawkes Bay vintage followed on from a warm and dry Summer. Harvest commenced earlier than normal in mid-February leading to Chardonnay being picked with full flavour and vibrant acidity.

Food match

Grilled and Roasted White Meats

A classic match with most white meats, seafood dishes, cheese and salads. Also highly enjoyable on its own.

