



VILLA MARIA  
NEW ZEALAND

#### Grapes

95% Syrah  
5% Viognier

#### Region/Appellation

Hawkes Bay

#### Alcohol by volume

13.00%

#### Residual Sugar

1.2 g/l

#### pH

3.76

#### Total Acidity

5.87 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide

A B C **D** E  
Light Medium Full

#### Tasting note printed

21/02/2025

# 2019 6x75cl

## Winemaker Notes

Fragrant background spice, red berry and floral notes combine on a flavoursome, refreshing and finely textured palate. This perfumed and balanced wine will continue to develop over time and is best enjoyed with food.

## Vineyard

Naturally, free draining and low vigour soils, meticulous vineyard management and the 2019 season produced grapes with intense varietal character, depth and clarity of flavour. Naturally low yields and "green harvesting" has resulted in good fruit concentration balanced with fresh natural acidity, typical of our region and wines.

## Winemaking

Individual vineyard parcels were harvested, destemmed, lightly crushed and fermented as small batches in open-top fermenters. During ferment, the batches were gently plunged and pumped over on skins to extract desirable tannin, flavour and colour. The wines were then pressed off and run to French oak barrels where they completed malolactic fermentation. After resting in barrel for 12 months (14% new and balanced seasoned), the batches were lightly egg white fined, naturally settled, blended and gently filtered before bottling.

## Vintage

The 2018/2019 growing season was warm at 1,540 GDD and well above the long term average. This combined with relatively low rainfall, particularly over the key harvest period led to the harvest of ripe, disease free fruit. The recent trend of good flavor ripeness at low sugar and good acid balance continues, resulting in balanced alcohols in part allowing the wines to express fragrance.

## Food match

Grilled and Roasted Red Meats

Great with venison, beef and hard cheese

