VILLA MARIA
NEW ZEALAND

Grapes
100% Chardonnay

Region/Appellation
Hawkes Bay

Alcohol by volume
13.00%

Residual Sugar
2 g/l

pH
3.37

Total Acidity
6.27 g/l

Drinking Window
2024 - 2028

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
21/12/2024

Vidal Reserve Chardonnay 2023 6x75cl

Winemaker Notes

Beautifully fragrant citrus, stone fruit and roasted nuts combine on a finely styled, textured and balanced palate showing good complexity.

Vineyard

Fruit for this wine was produced predominantly from our top Keltern Vineyard in Maraekakaho and balanced with premium sites in Ohiti, Te Awanga and the stony soils of Omahu Gravels. The soil type and climate of each site have contributed particular characters to the final wine. The warm and dry summer of 2018 allowed early picking at great flavour ripeness. Picking decisions were based on flavour and natural acid balance allowing the wines to express intensity and purity of fruit with fine definition and length on the palate.

Winemaking

Once pressed the juice was run to a mix of stainless steel tank and oak barrels for fermentation. Yeast was chosen to highlight the complexity and richness of Hawkes Bay Chardonnay. After primary fermentation was complete, some malolactic fermentation took place to add weight to the palate and the wine was left maturing on lees with frequent stirring for 12 months before preparation for bottling.

Vintage

2023 was a tricky season to navigate in Hawkes Bay with frequent summer rain however Chardonnay came to the fore and with careful vineyard management and free draining soils, the resulting wines express fruit intensity and palate definition. ?? ?? ?????????????????????????????? ?? ??

Food match

Grilled and Roasted White Meats

This wine can be enjoyed on its own or with salads, seafood, chicken or mild meats.

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