



Single Vineyard

BRAIDED GRAVELS, HAWKES BAY
Albariño 2021

Winemaker's Comment

Handpicked from a small area within the Joseph Soler Vineyard, whole bunches were gently pressed with the finest juice settled prior to being racked to our concrete 'egg' vessel for fermentation and maturation. This richly flavoured wine displays pure and expressive characters of peach and sweet lemon entwined with subtle salty and mineral notes, leading to a textural palate and a long finish.

Vintage

The 2021 vintage was highly regarded with a warm and dry summer resulting in one of the earliest starts to harvest in Hawkes Bay ever. The settled weather allowed picking to occur at optimum ripeness without any disease pressure. These vineyard and seasonal conditions have produced an Albariño with intense aromatics and flavours and lashings of the trademark acidity which the grape is famous for.

Vineyard & Winemaking

VINEYARD: Joseph Soler
VINEYARD YIELD: 7.1T/Ha
CLONE: MS

Villa Maria's Joseph Soler Vineyard is planted in close proximity to Gimblett Road and the Albariño block comprises of silt loams with ridges of free-draining gravel ideal for the production of premium wines. This vineyard utilises both organic and conventional methods to prevent pests and promote vine health. Yields are cropped low allowing vines to produce fruit that is richly concentrated in flavour.

Winemaking Data

VARIETIES: 100% Albariño
ALCOHOL: 14.0%
PH: 3.21

TOTAL ACIDITY: 8.01g/L
RESIDUAL SUGAR: 3.2g/L

FRUIT HANDLING: 100% whole bunch pressing
FERMENTATION: Alba-Fria Yeast @ 18-20 degrees Celsius
FERMENTATION VESSEL: Concrete Egg
MATURATION: 10 months on lees
BOTTLED: 04/02/2021

