



Single Vineyard

MCDIARMID HILL, GISBORNE
Chardonnay 2021



Winemaker's Comment

Capturing the qualities of a spectacular vineyard, McDiarmid Hill offers ripe tropical fruit aromas, fig and smoky grilled nut notes. The palate is lavishly textured, leading to a finish extended by fine acidity. This bold, concentrated wine retains a balance that will appeal for immediate enjoyment but will also benefit from maturation, developing intriguing complexity over the next 5-8 years.

Vintage

The 2021 McDiarmid Hill harvest was highly regarded and followed a warm, dry summer that persisted long after the last grapes were picked. Having benefited from cooler evening temperatures in the lead up to harvest which intensified flavour and acidity, harvest of these naturally low yielding vines commenced earlier than normal with beautifully clean and ripe fruit, paving the way for our Winemakers to capture a sensational vintage.

Vineyard & Winemaking

VINEYARD: 100% McDiarmid Hill

YIELD: 4.7-6.2T/Ha

CLONE: 100% Mendoza

McDiarmid Hill is Villa Maria's jewel in the crown Gisborne vineyard, beautifully positioned on an elevated north facing hillside slope in Patutahi. Taking full advantage of sunlight, drying wind conditions, slightly cooler temperatures and natural water drainage, the additional elevation provides a wonderful advantage for producing this consistently outstanding wine. Small parcels of mature dry farmed Mendoza vines provide for blending options, ideal for building complexity in the final wine.

Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 14.5%

PH: 3.32

TOTAL ACIDITY: 7.1g/L

RESIDUAL SUGAR: 3g/L

FRUIT HANDLING: 100% hand picked and whole bunch pressed

FERMENTATION: 73% Natural or 'wild' 27% inoculated CY3079 yeast

FERMENTATION VESSEL: 100% 228L M+ toast tight grain French barriques, 52% new, 48% 1 - 3yr old used

MATURATION: 11 months in oak, 5 months in tank

MALOLACTIC: Partial

BOTTLED: 1st July 2022