



# VILLA MARIA

## NEW ZEALAND



## Cellar Selection

HAWKES BAY

### Chardonnay 2022

#### Winemaker's Comment

Classically Hawkes Bay in style, this Chardonnay reveals a fragrant nose of fresh citrus and ripe stone fruit, with complexing grilled nut characters from subtle French oak. A silken textured mouthfeel unfolds with layers of fruit, delicate oak spice and subtle mealy flavours topped with wonderful acidity.

#### Serving Suggestions

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

#### Season & Viticulture

The 2022 Hawkes Bay vintage was warm with frequent late summer rain presenting a few challenges. Meticulous vineyard management ensured the vast majority of fruit was harvested early across the region with generous ripe flavour's and in good condition.

#### Winemaking

Fruit from several prestigious Chardonnay vineyards throughout Hawkes Bay feature in this wine. Once harvested and pressed the resulting juice was fermented in a mixture of oak barriques (10% new) and tank with a combination of inoculated and wild yeast. Partial malolactic fermentation has added weight to the mid palate. Maturation on full yeast lees with regular stirring followed in barrel prior to the wine being blended and bottled.

#### Technical Details

ALCOHOL: 13.5%

PH: 3.40

TOTAL ACIDITY: 6.18g/L

RESIDUAL SUGAR: 1.6g/L