



VILLA MARIA
NEW ZEALAND



EarthGarden

HAWKE'S BAY ORGANIC
Chardonnay 2022

Awards & Accolades

93 points - Wine Orbit, Sam Kim

92 points - CamDouglasMS.com, Cameron Douglas MS

89 points - The Real Review, Bob Campbell MW

Winemakers Comment

This organic Chardonnay reveals a fragrant nose of ripe stone fruit and citrus blossom with subtle notes of baking spice from French Oak. The palate is soft and generous whilst remaining elegant in style.

Serving Suggestion

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

Season & Viticulture

Our key focus is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. Villa Maria has farmed Chardonnay organically since 2002, gaining Biogro certification in 2009. This vineyards are vibrant gardens alive with wildflowers and full of life.

Winemaking

The grapes were sourced from our Te Awa and Soler Vineyards, and ferment was inoculated using a natural 'Pied de Cuve' started in the vineyard. Fermentation took place in a mix of stainless steel tank and French oak barrels which has resulted in a fresh yet generous Chardonnay. The wine is matured 'sur lie' (on yeast lees) adding further richness and texture prior to bottling.

Technical details

VARIETIES: 100% Chardonnay

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.9

PH: 3.7g/l

RESIDUAL SUGAR: 0.4g/l

