



NGAKIRIKIRI

← 2018 →
**GIMBLETT
GRAVELS**

**HAWKES BAY
WINE OF NEW ZEALAND**



NGAKIRIKIRI

GIMBLETT GRAVELS

Ngakirikiri' in Māori refers to the unique soils that define the Gimblett Gravels growing appellation, uniquely situated on the former Ngaruroro riverbed which was left exposed following a historically significant flood event which permanently changed the rivers course in 1867. The first vines were planted in these arid soils in the 1980's and this small area of 800 hectares has since become New Zealand's epicentre for premium full bodied red wine production with a reputation for beautifully balanced, thought-provoking wines.

Ngakirikiri is only made when great vintages produce truly outstanding wines for consideration. This flagship wines represents the pinnacle of our winemaking achievements and a milestone in Villa Maria's history.

Tasting Note

Upon pouring, the deep-ruby hued 2018 vintage gradually unfolds fragrant aromatics of cassis, violets and complex wood spices, with graphite, thyme and clove also emerging from the glass. Layers of concentrated flavours are revealed across a medium to full bodied frame, with ripe fruit and hints of black olive and cigar, all wrapped by fine-grained tannins and supportive oak, enhancing texture and richness from start to finish. This vintage will benefit and gain additional complexity from careful cellaring over the next 15+ years.

Nick Picone, Chief Winemaker

The Season

Hawkes Bay with it's coastal location and proximity to mountains typically experiences a dry, maritime climate with an influential diurnal temperature range. Gimblett Gravels is located approx. 15km inland and experiences temperatures typically warmer than its neighbouring localities, promoting a consistent level of ripeness to be achieved by low yielding vines planted in free draining soils. The 2018 Hawkes Bay vintage followed on from one of the warmest summers on record providing superb conditions for ripening, with heat summation finishing well ahead of the long-term average with 1500 Growing Degree Days (GDD's). Although the white harvest commenced early with pressure from untimely rain, thick skinned later ripening reds were harvested in excellent condition under welcome blue skies and produced the greatest wines of the harvest.

Technical

Varieties: 90% Cabernet Sauvignon, 8% Merlot, 2% Malbec

Average vine age: Planted between 1998-2000 with East-West orientation

Type and % new barriques: French 225L Bordeaux Export Barriques, 60% new

Location of vines: Gimblett Gravels

Planting density vines / ha: 3129

Cropping rate: 4.5 - 4.9T/Ha

Harvest dates: 6th - 11th April

Fruit handling: 100% destemmed and crushed

Days cuvaizon: 21 days

Cap management: Hand plunging 3 x daily

Total months elevation in barrique: 20 months

Residual sugar in g/L: 0.54 gL

Dry extracting/L: 30.2 gL

pH: 3.87

TA: 6.06 gL

Alcohol: 13.5%

Filtration: Non-sterile Lenticular filtration

Bottled: 26th February 2020