



# Single Vineyard

MCDIARMID HILL, GISBORNE  
**Chardonnay 2020**



## Winemaker's Comment

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

## Vintage

The 2020 McDiarmid Hill harvest was highly regarded and followed a warm and incredibly 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 in March with beautifully clean 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: 3.39

TOTAL ACIDITY: 6.1g/L

RESIDUAL SUGAR: 1.3g/L

FRUIT HANDLING: 100% whole bunch

FERMENTATION: 100% Natural or 'wild'

FERMENTATION VESSEL: 228L French barriques, 47% New - 100% French, tight grain, M+ toast

MATURATION: 11 months with battonage every 2-3 weeks

MALOLACTIC: 70%

FILTRATION: Sterile Lenticular Bell-house, one pass only off finings

BOTTLED: 20th April 2021