



VILLA MARIA

NEW ZEALAND



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Sparkling Brut

Tasting Note

Pale straw in colour, this sparkling wine presents with fresh citrus and floral notes on the nose. The crisp palate is refreshing with a subtle brioche note providing richness and complexity. This wine has a long lingering dry finish due to its fine acidity.

Serving Suggestions

Enjoy this wine as an aperitif by itself or pair with freshly shucked oysters or a selection of appetizers.

Season & Viticulture

Premium fruit from specific vineyards in Gisborne and Hawkes Bay on New Zealand's East Coast were selected for this wine. These sites are managed specifically for sparkling wine production. The blend is predominantly Chardonnay which provides citrus and floral characters to the wine, with a smaller percentage of Pinot Noir providing structure and subtle berry notes.

Vineyard & Winemaking

Crafted from Chardonnay and Pinot Noir, bunches were gently pressed and juice settled right before racking and inoculation. Fermentation was controlled at low temperatures in stainless steel tanks to allow the development of fine, pristine flavours and malolactic fermentation was encouraged to build texture and mouthfeel in the base wine. A portion of back vintage reserve wine was included to add richness and depth. Secondary ferment took place in a pressure tank prior to bottling.

Technical Details

ALCOHOL: 12.0%

PH: 3.2

TOTAL ACIDITY: 6.4g/L

RESIDUAL SUGAR: 3.5g/L