



VILLA MARIA
ESTATE



VILLA MARIA PRIVATE BIN EAST COAST GEWÜRZTRAMINER 2010

AWARDS & ACCOLADES

Gold – Royal Easter Show Wine Awards 2011

VINEYARD DESCRIPTION

This wine was blended from fruit sourced in Gisborne, Hawkes Bay, Marlborough and Auckland. These vineyards are meticulously managed with high emphasis placed on ensuring optimum crop levels per vine with sufficient bunch exposure. Various canopy management techniques are employed to produce flavoursome, ripe and clean fruit at harvest.

WINEMAKING

Each vineyard was harvested separately, with fruit destemmed and crushed into the press. To aid flavour extraction, the skins and free-run juice were held for a skin contact period of two to four hours prior to being gently pressed. The resulting juice was cold settled then racked clean and inoculated with aromatic yeast strains. Cool fermentation techniques were employed to promote fruit aromatics and intensity. Ferments were tasted daily and stopped to retain some natural residual sugar, enhancing mouth-feel and richness. The wine was then blended, lightly fined, cold stabilised and filtered prior to bottling.

WINEMAKER'S COMMENT

This wine shows perfumed and classic varietal aromas of rose petal, quince and spice. The palate reveals similar flavours, delivered with a seamless texture and balance.

IDEAL DRINKING

Enjoy upon release or until 2013.

SERVING SUGGESTION

This wine complements many food dishes including Asian and Indian cuisine.

TECHNICAL DETAILS

Region: East Coast
Variety: Gewurztraminer
Alcohol: 13.0%
pH: 3.70
Total acidity: 5.0 g/l
Residual sugar: 7.7g/l
Barcode: 9414416306051

May contain traces of milk and/or egg products. Contains sulphites. Suitable for gluten free diets.
www.villamaria.co.nz

20/12/10