



Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 6

Winery	Villa Maria
Viticulturist	Ian Buck
Winemaker	Helen Morrison
Wine	2022 Villa Maria Taylor's Pass Single Vineyard
Region/Appellation	Marlborough
Sub region(s)	Northern Banks of Awatere River
Wine RRP \$	\$50
Cases produced	500



Wine Analysis

pH	3.38
TA	6.4 g/L
VA	0.37 g/L
DCO2	1.15 g/L
Alcohol %	13.8%
RS	0.56 g/L

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Tasting Note

A cooler climate, mineral-driven style of Chardonnay, this wine exhibits complex aromas of white peach, ripe citrus and grilled nuts that are distinctive traits of the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and lightly toasted brioche, all tied together with a restrained and focused acidity.

Vineyard/Vintage Notes

The Taylors Pass Vineyard is located on the northern bank of the Awatere River in Marlborough, the predominantly dry climate is influenced by cool coastal breezes and winds from Mt Tapuae-o-Uenuku. The season started off well with very little frost pressure during spring. Flowering went without a hitch, due to healthy soil moisture levels and settled weather, leading to balanced crop levels and vibrant, lush canopies. The start of 2022 summer was slightly cooler; February was below long-term average in temperatures with intermittent rain fall, the weather eventually settled allowing for optimal ripening conditions.

Winemaking Notes

Handpicked, Whole bunch pressed to tank, approx. 1/3 dropped to barrel with full solids for wild ferment. Remaining volume, short settle (~6hr just to drop "muddy lees") Racked and inoculated with CY3079. Minimal nutrient requirements, some Fermcontrol to a few of the barrel groups. Acids were pretty soft so only a handful of barrels were left to go through spring MLF (25% of final blend), the remainder were sulphured early. Only lees stirred toward the end of ferment to keep things ticking along, no more stirring once dry. Left in the barrel for 10 months, blended and settled in the tank for 4 months. No fining. Lenticular filtration.

Accolades/Reviews

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#	1			
Block/Parcel Name	Taylor's Pass			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone	95			
Rootstock	101-14			
Soil Type	Silt over river gravels/greywacke stones.			
Vine Age	Average 23 years			
Years in Production	20			
Other...				

Yield Management

Target T/ha	8			
Actual T/ha	9.3			
Vines/ha	5000			
Kg/vine	1.7			
Irrigated?	Yes			
Type e.g. above ground / subsurface	Above Ground			
Other...				

Vine Management

Pruning method	Spur			
Pruning (buds/m)	15			
Canopy density (shoots/m)	12			
Shoot thinning	Remove doubles and spatial thinning for decongestion			
Crop thinning (% removed)	10%			
Kg/m fruit	1.8			
Leaf plucking	Yes, hand and machine			
Timing of leaf plucking	Hand - Dec, Machine - Jan			
Timing of crop thinning	Early Feb			
Fruit exposure achieved %	50%			
Date of flowering	30th November			
Date of fruit set	12th December			
Days between flowering and harvest	118			
Other...				

Harvest

Date	29th-30th March			
Brix	22.7-23.2			
pH	3.15-3.3			
TA	8-8.5			
Malic Acid	4.2			
YAN	350			
Method of Harvest	Hand			
Fruit condition	Clean			
Field Additions	N/A			

Other...	
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Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Diemme Bag
Wash	No
Press fractions	
Press rate L/tonne	550L/T
Hard pressings, kept /downgraded	Downgraded
Juice additions, types and rates	
Gas cover, inert	Dry Ice
Hyper Ox, timing	None
Settling. Time, temperature	67% - 6 hr settle.
Direct to barrel	33% - Straight to barrel full solids.
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	French Oak - 86% Puncheon
New oak, % and type	32% New, 17% 2nd fill, 10% 3rd Fill, 41% 4th fill. Mercurey, F Freres, Damy, Berthomieu, Taransaud.
Temp Control. Target temp or rate	Up to 25 deg C
Wild ferment, % of blend	33% - Full solids/direct fill portion.
Inoculated. Yeast used and rate	67% - Racked portion.
Nutrient Additions. Type, rate, timing	Fermcontrol to some batches.
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	Yes a portion. Natural
Warming for MLF	Warm Room
% MLF in blend	25%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	Yes. Only to aid primary.
Enzyme addition	None
Other lees management	None
Time in barrel	10 months.
Time in tank prior to finishing	4 months.
Palate fining, type and rate	No
Protein fining, to what level	Bento added. NTU Delta < 2
Cold Stabilisation, to what level	COT seeding. < 3 Conductivity
Filtration, type	Lenticular
FSO2 level at bottling	32ppm
TSO2 level at bottling	82ppm

Bottling date	27/07/23
Filtration type at bottling	Sterile
Release date	
Other...	