



VILLA MARIA

NEW ZEALAND



HAWKE'S BAY

Cellar Selection Chardonnay 2025

Winemakers Comment

Classically Hawkes Bay in style, this Chardonnay reveals a fragrant nose of sweet lemon and peach, with aromas of grilled nuts from subtle French oak. A rich yet supple texture unfolds in the mouth with layers of fruit, delicate oak spice and a creamy palate finishing with succulent acidity.

Serving Suggestion

A classic match with most white meats, rich seafood dishes, cheese and salads. Also highly enjoyable on its own.

Season & Viticulture

2025 was another superb Hawkes Bay vintage with the Chardonnay fruit being harvested in perfect condition in late February and early March. The warm summer growing season gave us full-flavoured Chardonnay with refreshing natural acidity.

Winemaking

Fruit from several prestigious Chardonnay vineyards throughout Hawkes Bay feature in this wine. Once harvested and pressed the resulting juice was fermented in a mixture of seasoned oak barriques and tank with a combination of inoculated and wild yeast. Partial malolactic fermentation has added weight to the mid palate. Maturation on full yeast lees with regular stirring followed in barrel and tank prior to the wine being blended and bottled.

Technical details

VARIETIES: 100% Chardonnay

ALCOHOL: 14.0%

TOTAL ACIDITY: 6.18g/l

PH: 3.25

RESIDUAL SUGAR: 1.9g/l