



VILLA MARIA NEW ZEALAND



GIMBLETT GRAVELS, HAWKE'S BAY

Cellar Selection Merlot Cabernet Sauvignon 2025

Winemakers Comment

This delicious red wine displays seductive aromas of juicy berries, dark plums and mocha. The palate is silky smooth with sweet fruit and supple tannins providing a rich and satisfying glass of red.

Serving Suggestion

Merlot Cabernet blends are particularly good when paired with robust, full-flavoured dishes such as Beef Ragu and Pappardelle pasta. Drink now or hold for up to 3-5 years when the wine will develop further complexity.

Season & Viticulture

The fruit from this wine comes from a range of Villa Maria Hawkes Bay vineyards located on the Gimblett Gravels, where free draining alluvial soils temper vine vigour, resulting in low yields of ripe and concentrated fruit.

Winemaking

Once crushed to open-top fermenters the grapes were inoculated with several strains of yeast and fermented at 28-30 degrees C. Post fermentation the parcels are pressed off and the young wine is matured with oak for 12 months. After maturation the individual parcels were blended together, and the wine was prepared for bottling.

Technical details

VARIETIES: 66% Merlot, 34% Cabernet Sauvignon

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.87g/l

PH: 3.58

RESIDUAL SUGAR: 2.0g/l