



VILLA MARIA
NEW ZEALAND



Private Bin East Coast Chardonnay 2025

Winemakers Comment

This wine is fruit-driven in style, with ripe stonefruit flavours mingling with zesty citrus notes. On the palate the mouthfeel is enhanced by a creamy texture and a delicate suggestion of oak. A medium bodied Chardonnay that is styled for enjoyment upon release with or without food.

Serving Suggestion

A perfect match with your favourite seafood and chicken dishes or enjoy with a grazing platter.

Season & Viticulture

The 2025 season was excellent across the North Island's East Coast, with a warm dry summer producing outstanding fruit with superb concentration. The grapes were harvested throughout the Hawkes Bay and Gisborne regions where the maritime climate is perfect for slowly ripening Chardonnay, which promotes flavour, intensity and freshness.

Winemaking

Chardonnay grapes were gently pressed and the juice fermented with light solids in stainless steel tanks. Maturation on full fermentation yeast lees in the presence of subtle oak along with partial malolactic fermentation has created a mouth filling wine with gentle texture and body. After at least 5 months of ageing on lees the wine was blended and bottled.

Technical details

VARIETIES: Chardonnay
ALCOHOL: 13.0%
TOTAL ACIDITY: 6.2g/l
PH: 3.46
RESIDUAL SUGAR: 2.5g/l