



EarthGarden

MARLBOROUGH, ORGANIC Pinot Noir 2020



Tasting Note

This Pinot Noir expresses black fruits like boysenberries and blueberries with subtle floral notes and gentle acidity. The cocoa powder tannins and smoky toasty notes add complexity with a generous earthy textural finish.

Serving Suggestions

This wine pairs well with New Zealand lamb, but rich enough to enhance slow-cooked beef cheeks. For a plant-based alternative, try with mushroom or truffle-accented dishes to accentuate it's earthy character.

Viticulture

Our key focus is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. Villa Maria has farmed Pinot Noir organically since 2010 gaining Biogro certification in 2012. This selection of vineyards are vibrant gardens alive with wildflowers and full of life.

The grapes for this wine came from our Templar, Attorney and Belmonte vineyards.

Season & Harvest

A near-perfect growing season led up to 2020 harvest with fruit in pristine condition. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Vineyards: 43% Attorney, 24% Templar, 22% Sutherland (grower), 11% Belmonte (grower). 76% Wairau valley, 24% Awatere. This wine spent 12 months in 5% new, 95% seasoned oak.

Technical Details

VARIETIES: 100% organcially grown Marlborough Pinot Noir

ALCOHOL: 13.5%

PH: 3.65

TOTAL ACIDITY: 5.5 RESIDUAL SUGAR: 0.15 gL