



VILLA MARIA

NEW ZEALAND

Cellar Selection Pinot Gris

MARLBOROUGH 2018

AWARDS & ACCOLADES

Gold - New Zealand Aromatic Wine Competition 2018
4 stars - Winestate Magazine 2018

WINEMAKERS COMMENT

Our Cellar Selection Pinot Gris 2018 showcases fresh floral and spring blossom aromas with hints of baking spices such as clove and cinnamon. The palate has rich fruit flavours of ripe pears, nectarine and orange zest intermingled with roasted almonds. This wine offers a complex creamy texture with delicate refreshing acidity on the finish.

VINTAGE AND VITICULTURE

The 2018 growing season started with an excellent spring and a strong flowering period which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages, luckily the cooler autumn weather helped retain natural acidity as the season progressed. Despite the challenges in the season due to intermittent rainfall events, the Marlborough winery team are delighted with the quality and flavours of the wines this year.

WINEMAKING

The fruit for this wine is sourced from vineyards in both the Wairau and Awatere Valleys of Marlborough. Fruit is harvested in cool night temperatures to enhance aromatics, then fermented with aromatic and textural yeast strains. The wine matures on its yeast lees for a closely monitored period of time to develop a complex creamy texture, before blending, finishing and bottling whilst still youthful to enhance freshness.

TECHNICAL DETAILS

VARIETIES: 100% Marlborough Pinot Gris
ALCOHOL: 14.0% RESIDUAL SUGAR: 7.1g/L
PH:3.62 TOTAL ACIDITY: 6.1g/L

