



VILLA MARIA

NEW ZEALAND

Cellar Selection

Pinot Noir

MARLBOROUGH 2018

Winemakers Comment

Our 2018 Cellar Selection Marlborough Pinot Noir has subtle aromatics of dried herbs such as thyme and rosemary intermingled with red cherries and blackcurrants. On the palate, a subtle toasty hint of oak nicely frames the juicy fruit, earthy texture and velvety tannins.

Viticulture

The Pinot Noir fruit for this wine originates from a diverse range of vineyard sites in both the Awatere and Wairau Valleys in Marlborough with soil types ranging from wind-blown silts to deeper clays.

The 2018 growing season started with 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 acidities as the season progressed.

Vineyard & Winemaking

Fruit is harvested at night during in cooler temperatures and then destemmed and transferred to open-top stainless steel tanks for 3-4 days of cold soaking to extract aromatics. A mixture of indigenous and cultured yeasts are used with ferments, peaking at 32-34°C to extract the desired colour and tannins. After fermentation, the wine spent 10 months in a mixture of new and seasoned French oak barriques on full lees to add palate weight and texture.

REGION: Marlborough

VARIETIES: 100% Marlborough Pinot Noir

ALCOHOL: 13.0%

pH: 3.65

TOTAL ACIDITY: 5.4g/L

RESIDUAL SUGAR: 0.8g/L

