



VILLA MARIA
NEW ZEALAND

Cellar Selection

Pinot Gris

MARLBOROUGH 2019

Winemakers Comment

Our Cellar Selection Pinot Gris 2019 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

Fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Vineyard & 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

REGION: 100% Marlborough

VARIETIES: 100% Pinot Gris

ALCOHOL: 13.5%

pH: 3.45

TOTAL ACIDITY: 6.0g/L

RESIDUAL SUGAR: 7.8g/L

