



VILLA MARIA

NEW ZEALAND



Private Bin Pinot Noir

MARLBOROUGH 2017

AWARDS & ACCOLADES

Silver - International Wine & Spirit Competition 2018

WINEMAKERS COMMENT

An aromatic Pinot Noir with a lively personality, this wine expresses strawberries, raspberries and red cherries on the nose, the hallmarks of a classic Marlborough Pinot Noir. The ruby colour in the glass suggests juicy summer red fruits on the palate, intermingled with flavours of freshly roasted coffee beans and dark cocoa. Silky soft tannins and a hint of dried herbs linger on the finish.

SERVING SUGGESTIONS

Smoked salmon or a mature cheddar cheese.

VINEYARD & WINEMAKING

Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods. All 2017 harvest decisions were made in the vineyard with the aim to showcase ripe Pinot Noir fruit with classic Marlborough flavours. The Private Bin Pinot Noir is a blend from specifically chosen vineyards in the Awatere and Wairau valleys. The varying soil types, meso-climates offer different tannin structures, flavours and aromas to the wine.

REGION: Marlborough

VARIETIES: Pinot Noir

ALCOHOL: 12.5%

PH: 3.55

TOTAL ACIDITY: 5.6g/L

RESIDUAL SUGAR: 1.5g/L

