



VILLA MARIA

NEW ZEALAND



Private Bin Pinot Noir

MARLBOROUGH 2018

WINEMAKERS COMMENT

A savoury Pinot Noir style with a lively personality, this wine expresses hints of red cherries on the nose, along with baking spices such as clove and cinnamon. On the palate, fruit flavours of cranberries and goji berries are intermingled with freshly roasted coffee beans and soft cocoa like-tannins.

SERVING SUGGESTIONS

Pinot Noir is incredibly versatile and will go well with roast chicken, duck confit, smoked salmon or simply with mature cheddar cheese.

VINEYARD & WINEMAKING

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 acidities as the season progressed.

The Private Bin Pinot Noir is a blend from specially 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: 13.00%

pH: 3.70

TOTAL ACIDITY: 5.3g/L

RESIDUAL SUGAR: 1.4g/L

