



# VILLA MARIA

NEW ZEALAND

## *Reserve Pinot Noir*

MARLBOROUGH 2017

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### WINEMAKERS COMMENT

Our Marlborough Reserve Pinot Noir 2017 showcases bright floral aromas as well as fresh black cherries and red raspberries. On the palate is an inviting mixture of dark chocolate and juicy summer berries with hints of fresh portabello mushrooms.

This complex wine shows both purity and richness with chalky dense tannins and a gentle acidity to complete the wine. With correct cellaring, this wine will age gracefully, slowly releasing more fruit weight and savoury characters with bottle maturation.

Vintage 2017 had colder weather in spring that led to a longer than usual flowering season, resulting in a looser bunch structure and smaller bunches. 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 for our grape tannins to fully ripen and Pinot Noir flavours to concentrate.

### TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Pinot Noir
ALCOHOL:	13.5%
PH:	3.64
TOTAL ACIDITY:	5.5g/L
RESIDUAL SUGAR:	0.2g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: Wairau valley: 39% Rutherford,  
36% Cowley, 7% Campbell  
Awatere valley: 12% Taylors Pass, 6% Seddon

#### Clonal Selection:

46% Abel, 17% cl.777, 16% cl.5, 14% cl.113&115, 7% 10/5

#### SOILS & VINEYARDS

In 2017, 82% of the Pinot Noir fruit for this Reserve Pinot Noir came from three vineyards with deep clay-based soils in the Wairau Valley. Rutherford and Cowley are in the sheltered north facing Ben Morven valley, with the dry farmed Campbell Vineyard at the upper end of the Omaka Valley. Our Taylors Pass and Seddon vineyards are in the cooler Awatere valley, both with free draining windblown silt loess soils adjacent to the Awatere River.

#### WINEMAKING DATA

WHOLE BUNCH: 10% whole clusters, 90% destemmed (not crushed)

FERMENTATION: 100% hand picked, fruit chilled overnight, cold soaked 5-7 days, hand plunged open top fermenters, natural wild fermentation peaking at 34°C to extract desired colour and tannins

MATURATION: 28% new French barriques, 72% seasoned barriques, 13 months in oak on yeast lees, then 6 months settling in tank

FINING & FILTRATION: Minimal egg white fining, minimal filtration

BOTTLED: 07 September 2018

