



VILLA MARIA

NEW ZEALAND



Reserve Pinot Noir

MARLBOROUGH 2018

WINEMAKERS COMMENT

Our Marlborough Reserve Pinot Noir 2018 showcases bright floral aromas as well as fresh cherries. On the palate is an inviting mixture of milk chocolate and juicy summer berries with hints of fresh portabello mushrooms. This complex wine shows both purity and richness with soft velvety tannins and a gentle acidity to complete the wine.

The 2018 growing season started with excellent spring weather and a strong flowering period which was followed by a summer of hot weather with regular rainfall events. With the warm temperatures and 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. It was an undeniable quality advantage to be hand harvesting Pinot Noir from our key vineyard sites, our harvest plans were kept very dynamic, but this extra attention to detail in the vineyard has certainly provided our Villa Maria Marlborough winery team with the best opportunity to craft great wines from a difficult year.

TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% Pinot Noir
ALCOHOL:	13.5%
pH:	3.60
TOTAL ACIDITY:	5.6g/L
RESIDUAL SUGAR:	0.2g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Awatere valley: 36% Taylors Pass, 10% Seddon
Wairau valley: 28% Rutherford, 22% Cowley

Clonal selection: 667, 777, clone 5, 114, Abel

VINEYARDS

In 2018, 50% of the Pinot Noir fruit for this Reserve Pinot Noir came from two vineyards with deep clay-based soils in the Wairau Valley. Rutherford and Cowley are in the sheltered north-facing Ben Morven 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

HARVEST: 100% hand picked, fruit is chilled overnight
FERMENTATION: Small open top fermenters, 5-7 days cold soak, indigenous yeasts, ferments peaking at 34°C total time on skins 22-26 days
MATURATION: 14 months in 35% new french barriques and 65% seasoned barriques, followed by 4 months settling in tank
FINING: Minimal fining and filtration
BOTTLED: 23 September 2019

