



VILLA MARIA

NEW ZEALAND



Single Vineyard Southern Clays

SOUTHERN VALLEY PINOT NOIR 2017

AWARDS & ACCOLADES

Gold - NZ International Wine Show 2018 & 2019

5 stars - Winestate Magazine 2019

WINEMAKERS COMMENT

The Southern Clays vineyard is located in the southern valleys sub-region within the Wairau Valley of Marlborough. This sunny, warm and sheltered vineyard site produces Pinot Noir wines with bright red fruits on the nose and perfumed floral notes. On the palate, the flavours have a savoury focus of freshly ground coffee beans and finely zested dark chocolate with earthy, velvety tannins and subtle toasty French oak supporting the fruit.

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 and our Pinot Noir tannins to fully ripen and fruit flavours to concentrate.

TECHNICAL DETAILS

REGION:	100% Southern valleys, Marlborough
VARIETIES:	100% Pinot Noir
ALCOHOL:	14.0%
PH:	3.59
TOTAL ACIDITY:	5.8g/L
RESIDUAL SUGAR:	0.2g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: 100% Southern Clays (grower Rutherford)

VINEYARD YIELD: 1.75-2.25kg per vine

CLONAL SELECTION: 82% Abel, 18% clone 777

Planted in early 2000's, the Southern Clays vineyard is found within the southern valleys sub-region, stretching across the dry, north facing foothills of the Wairau Valley in Marlborough.

SOILS & VITICULTURE

Our long-standing and loyal grower John Rutherford carefully tends to the Pinot Noir vines producing wines with intense perfume and deep concentration. The vineyard has wind-blown alluvial silts over deep clay and in this relatively warm and sheltered site it produces wines exhibiting dark fruits and structural but finely grained tannins.

WINEMAKING DATA

HARVEST: 100% hand picked, fruit chilled overnight

FERMENTATION: Gravity filled open top fermenters, hand plunged, 100% indigenous fermentation peaking at 34°C to extract desired colour and tannins

MATURATION: 35% new French oak, 65% seasoned oak
13 months in barrel on yeast lees, then 6 months settling in stainless steel tank

FINING: Traditional minimal egg white fining

FILTRATION: No filtration was used

BOTTLED: 07 September 2018

