



VILLA MARIA
NEW ZEALAND

Single Vineyard

SEDDON, MARLBOROUGH
Pinot Gris 2018

Awards & Accolades

Gold - NZ International Wine Show 2019
Gold - Marlborough Wine Show 2019
Gold - Royal Easter Show Wine Awards 2019
5 stars - Winestate Magazine 2018 & 2019

Winemaker's Comment

This wine is solely sourced from our iconic Seddon vineyard, on the southern bank of the Awatere River. This Pinot Gris is a rich, textural, opulent wine with a creamy palate from spending extended time ageing on yeast lees. Aromas of fresh honeycomb intermingle with juicy summer peaches, the fleshy palate is framed by a soft but balanced acidity with an exotic, unctuous texture.

Vintage

The 2018 growing season started with excellent spring weather and a strong flowering period followed by a summer of hot weather with regular rainfall events. The warm temperatures and ample soil moisture meant our harvest started earlier than the previous two vintages whilst the cooler autumn weather helped retain natural acidities as the season progressed.

Vineyard & Winemaking

VINEYARD: Seddon vineyard, Awatere Valley
SOILS: Loess clay and stony alluvial over sandstone papa
CLONE: Pinot Gris clone GM2-15 planted on 101-14

Situated on the southern bank of the Awatere River in Marlborough, sheltered from the cooling southern weather patterns, resulting in a warm meso-climate. The loam soils have a distinctive soft clay "papa-rock" base allowing grapes to easily achieve physiological ripeness and fruit concentration in a cool climate region. The vineyard has several terraces gradually gaining in altitude away from the riverbank. The Pinot Gris vines planted at Seddon Vineyard are between 12-17 years old.

Winemaking Data

VARIETIES: 100% Pinot Gris
ALCOHOL: 14.0%
PH: 3.75
TOTAL ACIDITY: 5.7g/L
RESIDUAL SUGAR: 7.7g/L

FRUIT HANDLING: Whole bunch pressed
FERMENTATION: 20% natural fermentation in seasoned oak barriques adds texture & complexity, 70% inoculated stainless steel tank fermentation to retain freshness
MATURATION: 4 months on yeast lees
FINING: Minimal fining using traditional products
BOTTLED: 12 October 2018

