



VILLA MARIA  
ESTATE



## VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2011

### AWARDS & ACCOLADES

5 Stars – Winestate Magazine, May/June 2013 (Aus)

### VINEYARD DATA

Vineyards: Rutherford Vineyard, Marlborough  
Vintage Yield: 2.5 – 2.75kg/vine  
Vintage Detail: The 2011 vintage was characterised by warm spring rains that lasted through to the middle of summer perpetuating strong vines with excellent vitality. The conditions from autumn to harvest were cool and dry causing a long drawn out ripening period. This facilitated excellent acid and flavour retention.

Hand Harvested: 100%

### SOILS AND VITICULTURE

The fruit was sourced from the secluded Rutherford Vineyard that is situated on the Southern Clays, tucked into the gentle north facing foothills of the Ben Morven Valley in Marlborough. The vineyard is spur pruned to aid in uniformity of fruit development and during the growing season, extensive vineyard husbandry is performed including shoot and bunch thinning. This coupled with an unrelenting attention to vine health maximises the concentration of the fruit. Hand harvesting under superb conditions was performed to ensure the fruit was in impeccable condition when delivered to the winery.

### WINEMAKING DATA

Whole Bunch: No	Destemmed: 100%
Cap Management: Hand plunged	Fermentation: n/a
Fermentation Vessel: Open top	Barrel Type: Fine French
New Barrel: 32%	Maturation: 16 months
Fining: Gentle egg white	Filtration: Minimal
Malolactic: 100%	Bottled: September 2012

### TASTING NOTE

Vineyard location highlighted by the superior tight clay and loam soils, has produced fruit of excellent consistency and quality. Crafted using an appreciation of site and a minimalist approach, the resulting wine is a concentrated and complex Pinot Noir showcasing the true purity of the variety. An attractive perfume of ripe red fruits, dark cherry, violets and gentle spice are hallmark traits expressed from this unique site. The palate has abundant layers of dense red and black fruits interwoven with fine grained tannins and respectful oak usage forming a harmonious and silky, yet powerful finish.

### CELLARING

Will reward up to 10 years of careful cellaring.

### TECHNICAL DETAILS

Region: 100% Marlborough

Varieties: 100% Pinot Noir

Alcohol: 13.5%

pH: 3.63

Total acidity: 5.45g/L

Residual sugar: Nil

Barcode: 9414416101755

May contain traces of milk and/or egg products. Contains sulphites. Suitable for gluten free diets.

[www.villamaria.co.nz](http://www.villamaria.co.nz)

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