



VILLA MARIA

NEW ZEALAND



Single Vineyard Southern Clays

MARLBOROUGH PINOT NOIR 2014

AWARDS & ACCOLADES

Champion Pinot Noir 2014 or older - Marlborough Wine Show 2017
96/100 - Bob Campbell MW
95/100 - Decanter Magazine 2015
5 stars - Michael Cooper 2017

WINEMAKERS COMMENT

This 2014 Southern Clays Pinot Noir shows an attractive bouquet of red currants, violets and savoury earthy notes. The palate has abundant layers of red cherry fruit, dried herbs such as rosemary and thyme. The fine-grained chalky tannins are balanced with subtle toasty oak notes forming silky harmonious finish.

TECHNICAL DETAILS

REGION:	100% Marlborough, New Zealand
VARIETIES:	100% Pinot Noir
ALCOHOL:	14.0%
PH:	3.52
TOTAL ACIDITY:	5.7g/L
RESIDUAL SUGAR:	0.3g/L





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VINEYARD & WINEMAKING

VINEYARD DATA

VINEYARDS: Rutherford, Southern Clays
VINEYARD YIELD: 2.5kg per vine
CLONAL SELECTION: 115, Abel, 777, 113

This Southern Clays Pinot Noir is sourced from a northern facing vineyard block on the dry eastern foothills of the Wairau Valley. Within the vineyard four Pinot Noir clones are planted, Dijon clones 113, 115, 777 and Abel clone unique to New Zealand.

SOILS & VITICULTURE

The clay soils and the relatively warm sheltered vineyard site contributes to the intense dark fruit concentration in this wine. The spring of 2013 was bountiful, therefore careful attention to yield restrictions was applied to maintain perfectly balanced vineyards. The 2014 summer months were warm and dry allowing tannins to fully ripen, all fruit for this wine was harvested in March before the autumn rains.

WINEMAKING DATA

FRUIT HANDLING: Hand harvested, chilled, 100% destemmed
FERMENTATION: Mixture of indigenous & cultured yeasts
FERM. VESSEL: Open top stainless steel fermenters, hand plunged
MATURATION: 25% new French oak, 75% seasoned French oak
BARREL TYPE: French coopers, medium-medium plus toast
MATURATION: 14 months ageing in oak
MALOLACTIC: 100% wild malolactic fermentation
FINING: Minimal traditional egg whites
FILTRATION: Minimal lenticular filtration
BOTTLED: November 2015

