



# VILLA MARIA

NEW ZEALAND

## *Seddon Single Vineyard Pinot Noir*

MARLBOROUGH 2013

### AWARDS, REVIEWS & ACCOLADES

Gold – NZ International Wine Show 2016

Gold – Royal Easter Show Wine Awards 2016

96 points – Cameron Douglas MS

### WINEMAKER'S COMMENT

This 2013 Seddon Pinot Noir has a charming bouquet comprising of black plums, blackberries and slight smoky notes. The wine's palate has velvety texture, fine grainy tannins and concentrated layers of fresh black fruits and baking spices.

### SERVING SUGGESTIONS

Perfect paired with meats such as turkey or lamb, or pan seared tuna.

### VINEYARD & WINEMAKING

This single vineyard expression of Marlborough Pinot Noir is grown on the southern side of the Awatere River, on two old riverbed terraces that are sheltered from cooling mountain breezes. The Seddon vineyard terraces have silty loam soils contributing the intense perfumed aromatics. The 2013 vintage was warm and dry, although quite mild temperatures throughout the summer months resulting in pronounced ripe black berry flavours and perfectly ripe tannins. The wine is made with true respect for the fruit, which is hand harvested, chilled overnight and processed gently through the winery, with maturation in French oak barriques resulting in a silky refined and layered Marlborough Pinot Noir.

**FRUIT HANDLING:** Hand harvested fruit is chilled before gentle destemming and cold soaked for 10 days

**FERMENTATION :** Mixture of indigenous and cultured yeasts, ferments peak at 32°C to extract the desired colour and tannins. Wines are post macerated for a further 5-7 days to soften tannin profile before gently pressing.

**MATURATION :** 14 months in 30% new french oak barriques utilising a variety of coopers and toasting levels, the remaining 70% is aged in seasoned oak barriques

**VINEYARD:** Seddon Vineyard, Awatere Valley, Marlborough

**VARIETIES:** 100% Pinot Noir , various clones

pH: 3.72

TOTAL ACIDITY: 5.5g/L

RESIDUAL SUGAR: Nil

ALCOHOL: 13.5%

