



VILLA MARIA
NEW ZEALAND

Single Vineyard

TAYLORS PASS, MARLBOROUGH
Pinot Noir 2018

Awards & Accolades

5 stars - - Cuisine Magazine

Winemaker's Comment

This wine is a single vineyard expression of the Taylors Pass site, showcasing an intense bouquet of ripe juicy raspberries and blueberries with hints of baking spices. A harmonious palate delivers mocha notes intermingled with red cherries, subtle dried herbs and finishes with velvety smooth tannins.

Vintage

The season started with an excellent spring and a strong flowering period, hot weather and regular rainfall. Warm temperatures and ample soil moisture meant harvest started earlier while cool weather retained natural acidities. Hand harvesting from key vineyards allowed harvest plans to be dynamic and provided a great opportunity to craft quality wines.

Vineyard & Winemaking

VINEYARD: Taylors Pass, Awatere valley, Marlborough

VINEYARD YIELD: 1.75-2.25kg per vine

CLONE: 46% clone 5 + 54% Dijon clones 777&667

Taylors Pass Vineyard sits on the northern bank of the Awatere River, running east to west through the Awatere valley and out to the Clifford Bay in the Pacific Ocean. The vineyard is warm and sheltered from the cool southerly breezes that flow down through the valley from the mountains.

Winemaking Data

VARIETIES: 100% Pinot Noir

ALCOHOL: 13.0%

PH: 3.71

TOTAL ACIDITY: 5.2g/L

RESIDUAL SUGAR: 0.2g/L

FRUIT HANDLING: Fruit is chilled overnight 19% whole clusters, balance is destemmed

FERMENTATION: 100% wild fermentation with native yeast hand plunged daily, total time on skins 21-28 days

MATURATION: 14 months in 36% new french oak barriques 8 months in settling in tank

BOTTLED: 14 February 2020

