



# VILLA MARIA

## NEW ZEALAND



## Cellar Selection

MARLBOROUGH

### Pinot Gris 2022

#### Winemaker's Comment

Our Cellar Selection Pinot Gris 2022 has savoury aromatics such as the baking spices, clove and cinnamon. The palate has rich fruit flavours of ripe pears, nectarine and orange zest intermingled with roasted almonds. This wine offers a complex creamy texture with delicate refreshing acidity on the finish.

#### Serving Suggestions

Enjoy chilled with antipasto platter. Suitable for plant-based diets.

#### Season & Viticulture

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

#### Winemaking

The fruit for this wine is sourced from vineyards in both the Wairau and Awatere Valleys of Marlborough. Fruit is harvested in cool night-time temperatures to enhance aromatics, then fermented with aromatic and textural yeast strains. The wine matures on its yeast lees for a closely monitored period of time to develop a complex creamy texture, before blending, finishing and bottling whilst still youthful to enhance freshness.

#### Technical Details

VARIETIES: 100% Marlborough Pinot Gris

ALCOHOL: 13.5%

PH: 3.56

TOTAL ACIDITY: 6.7g/L

RESIDUAL SUGAR: 5.8g/L