



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD SEDDON PINOT NOIR 2012

AWARDS & ACCOLADES

Pure Gold – Air New Zealand Wine Awards 2013 (NZ)
Trophy & Gold – Marlborough Wine Show 2014 (NZ)
Pure Gold – Bragato Wine Awards 2014 (NZ)
Trophy – Easter Show Wine Awards 2015 (NZ)

VINEYARD DATA

Vineyards: Seddon Vineyard, Marlborough
Vineyard Yield: 2.0 – 2.5kgs/vine
Vintage Detail: The 2012 vintage was cooler than average, with regular rain up to late February, concluding with a long, warm and dry autumn. All of these factors contributed to excellent vine vitality, fruit flavour concentration and balance at harvest
Hand Harvested: 100%

SOILS AND VITICULTURE

The Seddon Vineyard is nestled on the southern bank of Marlborough's Awatere River. This warm, sheltered site is tempered by a cool evening breeze running off the slopes of Mt. Tapuae-o-Uenuku, creating perfect ripening conditions.

The fruit is grown on two terraces, sheltered from the cold southerly, which results in a warm mesoclimate. The fruit is from a mix of clones and pruning techniques. During the growing season, extensive canopy management is carried out including shoot and bunch thinning and hand leaf plucking. This coupled with an unrelenting focus on vine health optimises the flavour potential of the fruit.

WINEMAKING DATA

Whole Bunch: No
Cap Management: Hand plunged
Fermentation Vessel: Open top
New Barrel: 30%
Fining: Gentle egg white
Malolactic: 100%

Destemmed: 100%
Fermentation: n/a
Barrel Type: Fine Tight grain French
Maturation: 16 months
Filtration: Minimal
Bottled: October 2012

TASTING NOTE

The uniqueness of site together with expert vineyard management have produced fruit of outstanding quality. Crafted using a minimalist approach, the resulting wine is an intriguing, rich and complex Pinot Noir displaying both purity and subtle power. A charming bouquet comprising perfumed ripe cherries, dark plum and enticing floral aromas, it is concentrated and displays deep layers of fruit. The wine's palate is refined with fine grainy tannins and an alluring velvety texture, finishing with finesse and a harmonious balance.

CELLARING

Will reward up to 10 years of careful cellaring.

TECHNICAL DETAILS

Region: 100% Marlborough	Varieties: 100% Pinot Noir
Alcohol: 13.5%	pH: 3.65
Total acidity: 5.7g/L	Residual sugar: Nil
Barcode: 9414416003080	

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

www.villamaria.co.nz

20/08/10