



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD SEDDON PINOT NOIR 2011

AWARDS & ACCOLADES

5 Stars – Winestate Magazine, May/June 2013 (Aus)
4 Stars – Cuisine Pinot Tasting 2013 (NZ)

VINEYARD DATA

Vineyards: Seddon Vineyard, Marlborough
Vineyard Yield: 2.5 – 2.75kgs/vine
Vintage Detail: The 2011 vintage was characterised by warm spring rains that lasted through to the middle of summer perpetuating strong vines with excellent vitality. The conditions from autumn to harvest were cool and dry causing a long drawn out ripening period. This facilitated excellent acid and flavour retention.
Hand Harvested: 100%

SOILS AND VITICULTURE

The Seddon Vineyard is nestled on the southern bank of Marlborough's Awatere River. The warm, sheltered terraces are tempered by a cool evening down draught running off the slopes of Mt. Tapuae-o-Uenuku, creating unique ripening conditions. The vines are grown on two terraces, both sheltered from the cold southerly creating a "heat trap" and warm mesoclimate. These blocks contain a mix of clones and are predominantly spur pruned to allow even bunch distribution. During the growing season, extensive canopy management is undertaken to maintain vine balance and allow physiological development. This coupled with an unrelenting focus on vine health optimises the flavour potential of the fruit.

WINEMAKING DATA

| | |
|-------------------------------|--------------------------|
| Whole Bunch: No | Destemmed: 100% |
| Cap Management: Hand plunged | Fermentation: n/a |
| Fermentation Vessel: Open top | Barrel Type: Fine French |
| New Barrel: 30% | Maturation: 16 months |
| Fining: Gentle egg white | Filtration: Minimal |
| Malolactic: 100% | Bottled: October 2012 |

TASTING NOTE

The warm mesoclimate of this terraced site coupled with detailed vineyard management has produced fruit of outstanding quality. Utilising gentle handling, the resulting wine is an intriguing, concentrated and complex Pinot Noir displaying both purity and subtle power. With a lifted bouquet comprising mature red cherries, dark plum and characteristic floral aromas, the wine displays powerful layers of fruit. The wine's palate is refined with fine grainy tannins and an alluring silky texture, finishing with persistence and purity.

CELLARING

Will reward up to 10 years of careful cellaring.

TECHNICAL DETAILS

Region: 100% Marlborough

Varieties: 100% Pinot Noir

Alcohol: 13.5%

pH: 3.60

Total acidity: 5.85g/L

Residual sugar: Nil

Barcode: 9414416101731

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

www.villamaria.co.nz

20/02/13