



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD SEDDON PINOT NOIR 2009

AWARDS & ACCOLADES

Gold – Royal Easter Show Wine Awards 2011 (NZ)
5 Stars – Michael Cooper's Buyer's Guide to New Zealand Wines 2013
5 Stars – Winestate Magazine, March 2013 (Aus)
95 points – Gourmet Traveller Magazine, Dec 2010 (Aus)

VINEYARD DATA

Vineyards: Seddon Vineyard, Marlborough
Vineyard Yield: 2.5 – 2.75kgs/vine
Vintage Detail: The 2009 season was characterised by intermittent rain leading up to harvest. This facilitated excellent vine vitality to optimise flavour development. From late spring through to the end of harvest the region was sun drenched providing excellent flavour concentration.
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: 17%
Fining: Gentle egg white
Malolactic: 100%
Destemmed: 100%
Fermentation: n/a
Barrel Type: Fine French
Maturation: 16 months
Filtration: Minimal
Bottled: August 2010

TASTING NOTE

The warm mesoclimate of this unique site together with expert vineyard husbandry 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: 14%	pH: 3.57
Total acidity: 5.85g/L	Residual sugar: Nil
Barcode: 9414416003080	