



VILLA MARIA  
ESTATE



## VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2009

### AWARDS & ACCOLADES

Trophy (Champion Pinot Noir 2009 and Older) & Gold – Marlborough Wine Show 2012 (NZ)  
Elite Gold – Air New Zealand Wine Awards 2012  
Elite Gold – Air New Zealand Wine Awards 2011  
Gold – Royal Easter Show Wine Awards 2011 (NZ)  
Gold – Bragato Wine Awards 2011 (NZ)  
Gold – Marlborough Wine Show 2011 (NZ)  
Blue Gold & Top 100 – Sydney International Wine Competition 2012 (Aus)  
91+ Points – Lisa Perrotti-Brown (MW) erobertparker.com, October 2012

### VINEYARD DATA

Vineyards: Rutherford, Marlborough  
Vineyard Yield: 2.0 – 2.75 kg/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 fruit is sourced from the Rutherford Vineyard that is situated in the Southern Clays, nestled in the gentle north facing foothills of the Ben Morven Valley in Marlborough. The vineyard is spur pruned to aid in even fruit development. During the growing season, extensive canopy management is carried out including shoot and bunch thinning which coupled with an unrelenting attention to vine health maximises the flavour potential of the fruit. Hand harvesting in the cool of the morning is undertaken to ensure the fruit is picked and delivered to the winery in pristine condition.

### WINEMAKING DATA

Whole Bunch: No	Destemmed: 100%
Cap Management: Hand plunged	Fermentation: n/a
Fermentation Vessel: Open top	Barrel Type: Fine French
New Barrel: 25%	Maturation: 16 months
Fining: Gentle egg white	Filtration: Minimal
Malolactic: 100%	Bottled: August 2010

### TASTING NOTE

The tight clay and loam soils, together with expert vineyard management have produced fruit of impeccable quality. Crafted using a minimalist approach, the resulting wine is a captivating, rich and complex Pinot Noir displaying both purity and finesse. The seductive perfume aromas of ripe red fruits, violets and gentle spice are hallmark characters of classic Marlborough Pinot Noir. The palate is characterised by layers of dense red and black fruits intertwined with subtle tannins and integrated oak forming a long, balanced and silky, yet powerful, finish.

### CELLARING

This wine will reward up to 10 years with careful cellaring.

### TECHNICAL DETAILS

Region: 100% Marlborough

Varieties: 100% Pinot Noir

Alcohol: 14.0%

pH: 3.55

Total acidity: 6.30g/L

Residual sugar: nil

Barcode: 9414416101045

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

[www.villamaria.co.nz](http://www.villamaria.co.nz)

25/09/12