



VILLA MARIA



VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2010

AWARDS & ACCOLADES

Gold – Easter Show Wine Awards 2013 (NZ)
 5 Stars - Cuisine Magazine, November 2012 (NZ)
 5 Stars – Michael Cooper’s Buyer’s Guide to New Zealand Wines 2013
 5 Stars (96 points) – Bob Campbell, Gourmet Traveller Wine Magazine Oct/Nov 2012 (Aus)
 5 Stars Winestate Magazine, March 2013 (Aus)
 97 Points – Good Wine Guide 2013 (Aus)
 Gold – New Zealand International Wine Show 2013 (NZ)
 Blue Gold (Top 100) – Sydney International Wine Competition 2014 (NZ)
 Gold – Easter Show Wine Awards 2014 (NZ)
 Trophy(Best Pinot Noir) – Sydney International Wine Competition 2014
 Trophy(Best Red Wine of Competition) – Sydney International Wine Competition 2014
 Trophy(Reserve Champion Runner Up to Best Wine of Competition) – Sydney International Wine Competition 2014

VINEYARD DATA

Vineyards: Rutherford, Marlborough
 Vintage Yield: 2.0 – 2.75kg/vine
 Vintage Detail: The 2010 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 fruit was sourced from the secluded Rutherford Vineyard that is situated on the Southern Clays, tucked into the gentle north facing foothills of the Ben Morven Valley in Marlborough. The vineyard is spur pruned to aid in uniformity of fruit development and during the growing season, extensive vineyard husbandry is performed including shoot and bunch thinning. This coupled with an unrelenting attention to vine health maximises the concentration of the fruit. Hand harvesting under superb conditions was performed to ensure the fruit was in impeccable condition when delivered to the winery.

WINEMAKING DATA

Whole Bunch: No
 Cap Management: Hand plunged
 Fermentation Vessel: Open top
 New Barrel: 25%
 Fining: Gentle egg white
 Malolactic: 100%

Destemmed: 100%
 Fermentation: n/a
 Barrel Type: Fine French
 Maturation: 16 months
 Filtration: Minimal
 Bottled: September 2011

TASTING NOTE

The importance of vineyard location highlighted by the superior tight clay and loam soils, have produced fruit of pristine quality. Crafted using an appreciation of site and a minimalist approach, the resulting wine is a concentrated, rich and complex Pinot Noir showcasing the immense purity of the variety. Attractive perfumed aromas of ripe red fruits, dark cherry, violets and gentle spice are the distinctive characters of classic Marlborough Pinot Noir. The palate has abundant layers of dense red and black fruits interwoven with fine grained tannins and respectful oak usage forming a harmonious and silky, yet powerful finish.

CELLARING

Will reward up to 10 years of 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

24/09/12