



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2012

AWARDS & ACCOLADES

Gold – Easter Show Wine Awards 2014 (NZ)
Champion Pinot Noir Trophy- Air New Zealand Wine Awards 2014
Reserve Wine of the Show – Air New Zealand Wine Awards 2014
5 Stars – Cuisine
Gold – Royal Easter Show Wine Awards 2015

VINEYARD DATA

Vineyards: Rutherford Vineyard, Marlborough
Vintage Yield: 2.5 – 2.75kg/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. These factors contributed to excellent vine vitality, fruit flavour concentration and balance at harvest. This facilitated excellent acid and flavour retention.

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	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: September 2013

TASTING NOTE

Vineyard location highlighted by the superior tight clay and loam soils, has produced fruit of excellent consistency and quality. Crafted using an appreciation of site and a minimalist approach, the resulting wine is a concentrated and complex Pinot Noir showcasing the true purity of the variety. An attractive perfume of ripe red fruits, dark cherry, violets and gentle spice are hallmark traits expressed from this unique site. 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: 13.5%

pH: 3.58

Total acidity: 5.43g/L

Residual sugar: Nil

Barcode: 9434416101755

May contain traces of milk and/or egg products. Contains 100% natural ingredients. Not suitable for vegetarians or vegans. Contains 0% alcohol. Not suitable for children under 18 years of age. Not suitable for those with gluten free diets.

www.villamaria.co.nz

24/09/12