



VILLA MARIA
ESTATE



VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2008

AWARDS & ACCOLADES

Trophy & Gold – Marlborough Wine Show 2011 (NZ)
Double Gold – Tri Nations Wine Challenge 2010 (Aus)
Blue Gold – Sydney International Wine Competition 2011 (Aus)
Gold – Royal Easter Show Wine Awards 2011 (NZ)
Gold – Liquorland International Wine Competition 2010 (NZ)
Gold – Bragato Wine Awards 2010 (NZ)
Gold – Air New Zealand Wine Awards 2009
5 stars – Winestate Magazine Sept/Oct 2010 (NZ)

VINEYARD DATA

Vineyards Rutherford Vineyard, Marlborough
Vineyard Yield 2.5-3.2kgs/vine
Vintage Detail A cool December was followed by warm, dry conditions to harvest
Hand Harvested 100%

SOILS AND VITICULTURE

The Rutherford Vineyard 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 and during the growing season, extensive canopy manipulation is carried out including shoot and bunch thinning. The fruit was hand harvested in the cool of the morning at the optimum point in its flavour development.

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: 14 months
Fining: Gentle egg white	Filtration: Minimal
Malolactic: Yes	Bottled: July 09

TASTING NOTE

The tight clay and loam soils, together with meticulous vineyard husbandry have produced fruit of outstanding quality. This wine has been gently crafted using a minimalist approach to winemaking. The result is an intriguing, rich and complex Pinot Noir displaying both purity and finesse. It is alluringly perfumed with an array of seductive aromas of ripe red fruits, violets and gentle spice. The palate displays layers of dense red and black fruits with a combination of excellent tannin structure, well integrated oak and a long and silky finish. This Pinot Noir has the style, balance and subtle power that characterise premium wine.

CELLARING

Will reward up to 10 years of careful cellaring.

TECHNICAL DETAILS

Region: Marlborough 100%

Varieties: 100% Pinot Noir

Alcohol: 14%

pH: 3.52

Total acidity: 5.81 g/L

Residual sugar: nil

Barcode: 9414416003066

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

www.villamaria.co.nz

03/09/08