



VILLA MARIA

NEW ZEALAND

Southern Clays Single Vineyard Pinot Noir

MARLBOROUGH 2013

AWARDS & ACCOLADES

5 Stars Cuisine Magazine - May 2015

WINEMAKER'S COMMENT

This 2013 Southern Clays Pinot Noir shows an attractive perfume of violets, dried herbs and dark ripe cherries. The palate has abundant layers of dark berry fruits, dried herbs such as rosemary and thyme, and savoury liquorice and coffee notes. The finely grained tannins are balanced with respectful oak usage forming a silky, harmonious finish.

SERVING SUGGESTIONS

Perfect paired with game meats such as venison or duck, or match with salad course of roasted beetroot, baby spinach and fresh mozzarella.

VINEYARD & WINEMAKING

This Southern Clays Pinot Noir is sourced from northern facing vineyard blocks on the dry eastern foothills of the Wairau Valley. The clay soils and relatively warm sheltered vineyard site contributes to the intense dark fruit concentration in this wine. The 2013 vintage was warm and dry, although quite mild temperatures throughout the summer months resulting in ripe black cherry fruit flavours and bold tannins. The wine is made with true respect for the fruit, which is processed gently through the winery, with maturation in French oak barriques resulting in a silky refined and layered Marlborough Pinot Noir.

FRUIT HANDLING: Hand harvested fruit is chilled before gentle destemming and cold soaked for 10 days

FERMENTATION : Mixture of indigenous and cultured yeasts, ferments peak at 34°C to extract the desired colour and tannins. Wines are post macerated for a further 7-8 days to soften tannin profile before gently pressing.

MATURATION : 14 months in 30% new french oak barriques utilising a variety of coopers and toasting levels, the remaining 70% is aged in seasoned oak barriques

VITICULTURE: 100% Pinot Noir, various clones from Southern Clays vineyard, Wairau Valley, Marlborough

pH: 3.61

TOTAL ACIDITY: 5.5g/L

RESIDUAL SUGAR: Nil

ALCOHOL: 14.0%

