



VILLA MARIA

NEW ZEALAND



Cellar Selection

MARLBOROUGH

Pinot Noir 2021

Winemaker's Comment

Our 2021 Cellar Selection Marlborough Pinot Noir has aromatics reminiscent of freshly roasted coffee beans and red summer fruits such as cherries and berries. On the palate, a subtle hint of toasty notes nicely frames the juicy fruit, earthy texture and soft velvety tannins.

Serving Suggestions

Classic Pinot Noir pairings include duck or lamb, but also matches well with roasted beet salad.

Season & Viticulture

All the Pinot Noir fruit for this wine originates from Marlborough, with 61% from the Awatere Valley and 39% from the Wairau Valley. The summer was dry with high sunshine hours during the day and the cooler nights that are typical for Marlborough. Yields were at their optimum level and the stable autumn weather allowed us to extend the hang-time of the fruit on the vines to achieve physiological ripeness.

Winemaking

Fruit is harvested at night during cooler temperatures, then destemmed and transferred to open-top stainless steel tanks for 3-4 days of cold soaking to extract aromatics. A mixture of indigenous and cultured yeasts are used with ferments, peaking at 32-34°C to extract the desired colour and tannins. After fermentation, the wine spent 10 months in a mixture of 5% new and 95% seasoned French oak barriques on full lees to add palate weight and texture. This wine is suitable for a plant based diet.

Technical Details

ALCOHOL: 13%

PH: 3.62

TOTAL ACIDITY: 5.4g/L

RESIDUAL SUGAR: 0.2g/L