



# VILLA MARIA

## NEW ZEALAND



MARLBOROUGH

## Private Bin Pinot Noir 2021

### Awards & Accolades

**88 points** - Wine Orbit, Sam Kim

**89 points** - CamDouglasMS.com, Cameron Douglas MS

**89 points** - The Real Review, Bob Campbell MW

### Winemakers Comment

A fruit-driven style of Pinot Noir with a lively personality, this wine expresses an abundance of red cherries on the nose, along with baking spices such as clove and cinnamon. On the palate, fruit flavours of cranberries and fresh raspberries are intermingled with freshly roasted coffee beans and soft cocoa like-tannins.

### Serving Suggestion

Pinot Noir is incredibly versatile and will go well with roast chicken, duck confit, smoked salmon or simply with mature cheddar cheese.

### Season & Viticulture

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

### Winemaking

The Private Bin Pinot Noir is a blend from specially chosen vineyards in the Awatere and Wairau Valleys. The varying soil types, meso-climates offer different tannin structures, flavours and aromas to the wine.

### Technical details

**VARIETIES:** Pinot Noir

**ALCOHOL:** 13.0%

**TOTAL ACIDITY:** 5.85g/l

**PH:** 3.6