





## ATTORNEY

PINOT NOIR

← 2019 →

### Winemakers Comment

Villa Maria began its organic program in 1999 and Attorney Vineyard was converted and fully BioGro certified as organic in 2012. The Pinot Noir fruit sourced from this vineyard has thick skins and small berries contributing to the dark colour and bold tannin structure. This broody, dense Pinot Noir has heady aromas of coffee beans, dried herbs, and freshly picked juicy black cherries. On the palate, the smooth rounded cocoa tannins are balanced by the youthful acidity and subtle hints of toasty oak.

### Vineyard Data

- Vineyards:** 100% Attorney Vineyard, BioGro certified  
**Vineyard Yield:** 1.75-2.25kg per vine  
**Clonal Selection:** 38% Dijon clone 113 + 62% Abel clone

### Description

Planted in 2002, Attorney Vineyard is situated in the Southern Valleys subregion of Marlborough on a north facing block on the dry eastern foothills of the Wairau Valley. This sub-region receives minimal rainfall in the growing season and its deep clay soils provide perfect conditions to apply organic farming principles.

### Vintage

Colder weather in spring led to a longer than usual flowering season, resulting in smaller bunches with looser structure. Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods and flavours to develop.

### Winemaking Data

- Harvest:** 100% hand-picked, fruit is then chilled before gently destemmed  
**Fermentation:** Open top fermenters, 5-7 days cold soak, indigenous yeasts, ferments peaking at 34°c with total time on skins 21-28 days  
**Maturation:** 15 months in 35% new French Oak and 65% seasoned French Oak, followed by 9 months settling in tank  
**Fining:** Unfined, suitable for plant-based diets  
**Filtration:** Unfiltered  
**Bottling:** 15 April 2021

### Technical Details

- |                 |                  |                        |                         |
|-----------------|------------------|------------------------|-------------------------|
| <b>Region:</b>  | 100% Marlborough | <b>Varieties:</b>      | 100% Organic Pinot Noir |
| <b>Alcohol:</b> | 14.00%           | <b>Total Acidity:</b>  | 5.2g/L                  |
| <b>pH:</b>      | 3.7              | <b>Residual Sugar:</b> | 0.5g/L                  |