



VILLA MARIA
NEW ZEALAND



Single Vineyard

TAYLORS PASS, MARLBOROUGH

Taylor's Pass Pinot Noir 2021

Winemakers Comment

This wine is a single vineyard expression of the Taylor's Pass site, showcasing an intense bouquet of ripe juicy blackberries and blueberries with hints of baking spices. A harmonious palate delivers some liquorice notes intermingled with black cherries, subtle dried herbs and finishes with round velvety smooth tannins.

Vintage

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.

Vineyard & Winemaking

SUBREGIONS: Awarere Valley

YIELD: 1.75-2.25kg per vine

SOILS: Wind blown loess silts & greywacke river stones

VINES: 63% clone 5; 19% clone 777; 15% clone 667

Taylor's Pass Vineyard sits on the northern bank of the Awarere River, running east to west through the Awarere Valley and out to the Clifford Bay in the Pacific Ocean. The vineyard is warm and sheltered from the cool southerly breezes that flow down through the valley from the mountains.

Winemaking Data

VARIETIES: 100% Pinot Noir

ALCOHOL: 13.5%

PH: 3.65

TOTAL ACIDITY: 5.4g/l

RESIDUAL SUGAR: 0.2g/l

FERMENTATION: Hand harvested, mixture of destemmed and whole clusters.

100% wild fermentation from natural vineyard yeast. Hand plunged daily, total time on skins 21-25 days.

MATURATION: 14 months in 30% new French oak barriques 9 months in settling in tank. No fining and minimal filtration.