



VILLA MARIA  
NEW ZEALAND

#### Grapes

100% Pinot Noir

#### Region/Appellation

Marlborough

#### Alcohol by volume

13.00%

#### Residual Sugar

0.25 g/l

#### pH

3.62

#### Total Acidity

5.47 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide



Light Medium Full

#### Tasting note printed

24/11/2024

# Cellar Selection Pinot Noir

## 2021 6x75cl

### Winemaker Notes

Our 2020 Cellar Selection Marlborough Pinot Noir has subtle aromatics of dried herbs such as thyme and rosemary intermingled with red summer fruits such as cherries and berries. On the palate, a subtle toasty hint of oak nicely frames the firm but juicy fruit and fine velvety tannins.

### Vineyard

The Pinot Noir fruit for this wine originates from a diverse range of vineyard sites in both the Awaterere and Wairau Valleys in Marlborough. The climate in Marlborough has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence.

### Winemaking

Fruit is harvested at night in cooler temperatures and then destemmed and transferred to open top stainless steel tanks for 4-5 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 new and seasoned French oak barriques on full lees to add palate weight and texture.

### Food match

Grilled and Roasted Red Meats

Perfect with soft creamy cheeses

