

Grapes
100% Pinot Gris

Region/Appellation
Marlborough

Alcohol by volume
14.50%

Residual Sugar
6.5 g/l

pH
3.51

Total Acidity
5.5 g/l

Drinking Window
2024 - 2026

Tasting Guide



Tasting note printed
21/07/2024

Single Vineyard Seddon Pinot Gris 2021 6x75cl

Winemaker Notes

The 2019 Single Vineyard Pinot Gris is solely sourced from our iconic Seddon vineyard, on the southern bank of the Awatere River. This Pinot Gris is a rich, textural, opulent wine with a creamy palate from spending extended time ageing on yeast lees. Aromas of fresh honeycomb intermingle with juicy summer peaches, the fleshy palate is framed by a soft but balanced acidity with an exotic, unctuous texture.

Vineyard

This single vineyard site is situated on the southern bank of the Awatere River in Marlborough, sheltered from the cooling southern weather patterns, resulting in a warm meso-climate. The loam soils have a distinctive soft clay "papa-rock" base allowing grapes to easily achieve physiological ripeness and fruit concentration in a cool climate region. The vineyard has several terraces gradually gaining in altitude away from the riverbank. The Pinot Gris vines planted at Seddon Vineyard are between 12-17 years old.

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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 in 2021 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. The early autumn season provided Marlborough with very stable weather conditions therefore we were in the fortunate position to leave the fruit on the vine to reach optimum physiological and flavor ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed in flavor and concentration. Pinot Noir punches above its weight this year, the light yield and loose bunch structure provided intense and concentrated berries. During the season the bunches developed some 'Hen and Chicken' berries. Normal sized berries and very small berries were sitting next to each other in the bunch. The pulp to skin ratio was in favour of colour, flavor and supple tannin extraction which means that our young Pinot Noir already shows plenty of complexity and depth. These wines will rest in French oak barrels over the next few months and will surely mature into something great. Villa Maria winemakers are excited and thrilled about the season of 2021. Harvest commenced earlier than usual in Marlborough, and with the fruit safely tucked into tanks and barrels the winery team can enjoy the remaining days of a glorious Indian summer. Vintage 21 was one of the earliest harvests on record; the last fruit arrived in the winery by the beginning of April - a time when the winery would be typically at the height of harvesting. The growing season of 20/21 was not without challenges. Severe frost threatened to kill the delicate young buds and shoots on the grapes in spring which resulted in many sleepless nights for our frost fighting viticulturists. Frost was not t





VILLA MARIA
NEW ZEALAND

Food match

Grilled and Roasted White Meats

A great match for Asian stir fries or the perfect foil for soft cheeses.