



VILLA MARIA  
ESTATE



## VILLA MARIA PRIVATE BIN MARLBOROUGH PINOT NOIR 2010

### AWARDS & ACCOLADES

Silver – International Wine & Spirits Competition 2011 (UK)  
Silver – Dallas Morning News and TexSom Wine Competition 2012 (USA)  
Silver – Pinot Noir Shootout 2012 (USA)  
89 Points & Editor's Choice – Wine Enthusiast Magazine, April 2013 (US)

### VINEYARD DESCRIPTION

Fruit is sourced from a number of vineyards in the Awaterere and Wairau Valleys of Marlborough and a vast array of mesoclimates and clones. Vine manipulation when required is undertaken to ensure yields are tempered and vine structure and physiology are optimal so the vines have the best opportunity to develop strong dense fruit. The 2010 vintage was cooler than average, with regular rain up to late February, concluding with a long and warm, dry autumn. All of these factors contributed to excellent vine vitality, fruit flavour concentration and balance at harvest.

### WINEMAKING

Cold soak techniques were employed to release fruit expression prior to fermentation. During fermentation temperatures were allowed to peak at 32°C to allow development of complexity and structure. Post pressing, the majority of the wine went directly to French oak barriques, whilst a small parcel spent an extended time in tank on lees. The wine underwent malolactic fermentation in barrique allowing a further rest period and maturation until the wine was blended, filtered and bottled.

### WINEMAKER'S COMMENT

A perfumed bouquet of ripe red cherries and berry fruits - hallmarks of Marlborough Pinot Noir. On the palate the wine displays ripe fruit with complex savoury, subtle herb and spice elements. Soft, silky supple tannins provide structure and definition, yet also allow for the wine to show Pinot Noir fruit purity, enabling it to be consumed young.

### IDEAL DRINKING

This wine can be enjoyed upon release and with careful cellaring will develop for a further five years.

### TECHNICAL DETAILS

Region: Marlborough  
Varieties: 100% Pinot Noir  
Alcohol: 13.5%  
pH: 3.55  
Total acidity: 6.3 g/l  
Maturation: 9 months in French barriques  
Residual sugar: n/a

May contain traces of milk and/or egg products. Contains sulphites. Suitable for gluten free diets.

[www.villamaria.co.nz](http://www.villamaria.co.nz)

11/01/11