



# VILLA MARIA

NEW ZEALAND

ORGANIC

## *Single Vineyard The Attorney*

MARLBOROUGH PINOT NOIR 2015

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### WINEMAKERS COMMENT

A key focus of Villa Maria is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. Villa Maria began its organic program in 1999 and we achieved our first Biogro certification in 2007. The Attorney vineyard was converted and fully Biogro certified as organic in 2012, so this 2015 single vineyard Pinot Noir is only the third organic wine bottled from this site. This broody, dense Pinot Noir has heady aromas of coffee bean, black olives and fresh blackberries. On the palate are layers of savoury flavours, clove, cardamom, liquorice with youthful firm fruit tannins and a juicy blackcurrant finish.

### TECHNICAL DETAILS

REGION:	100% Wairau Valley, Marlborough
VARIETIES:	100% Pinot Noir
ALCOHOL:	13.5%
PH:	3.65
TOTAL ACIDITY:	5.2g/L
RESIDUAL SUGAR:	0.2g/L





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### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: 100% Attorney Vineyard, Biogro certified

VINEYARD YIELD: 2 - 2.5kg per vine

CLONAL SELECTION: 77% Abel, 23% Dijon clone 113

Planted on SO4, 101-14, 3309 and Riparia Glorie rootstock in 2002.

The Attorney Vineyard is situated in the Southern Valleys sub-region of Marlborough, on a northern 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. The Pinot Noir fruit sourced from this vineyard has thick skins and small berries contributing towards the dark colour and bold tannin structure in this wine.

#### VINTAGE

The climate in Marlborough has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence. Vintage 2015 will be remembered as one of the strong years due to a great summer and modest crop levels. Low rainfall during winter was followed by a cool spring and timely rainfall at the beginning of harvest which gave the vines the lift they needed to push the fruit through to perfect phenolic ripeness.

#### WINEMAKING DATA

HARVEST: 100% hand picked, chilled, then gently destemmed

FERMENTATION: Open top fermenters, 5-7 days cold soak, indigenous yeasts, ferments peaking at 34°C, total time on skins 21-28 days

MATURATION: 14 months in 15% new french barriques, 85% seasoned french barriques (1-5 years old)

FINING: Minimal organic eggwhite

FILTRATION: Minimal lenticular filtration

BOTTLED: September 2016

