



# VILLA MARIA

NEW ZEALAND

ORGANIC

## *Single Vineyard The Attorney*

MARLBOROUGH PINOT NOIR 2017

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AWARDS & ACCOLADES

Gold - NZ Wine of the Year Awards 2019

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. The Pinot Noir fruit sourced from this vineyard has thick skins and small berries contributing to the dark colour and bold tannin structure. This broody, dense Pinot Noir has heady aromas of coffee beans, dried herbs, and freshly picked red cherries. On the palate, the smooth rounded cocoa tannins are balanced by the juicy youthful acidity and hints of toasty oak.

TECHNICAL DETAILS

REGION:	100% Marlborough
VARIETIES:	100% organic Pinot Noir
ALCOHOL:	13.5%
PH:	3.60
TOTAL ACIDITY:	5.6g/L
RESIDUAL SUGAR:	0.2g/L





# VILLA MARIA

## NEW ZEALAND

### VINEYARD & WINEMAKING

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#### VINEYARD DATA

VINEYARDS: 100% Attorney vineyard, Biogro certified

VINEYARD YIELD: 2-2.5kg per vine

CLONAL SELECTION: 35% Dijon clone 113 + 65% Abel clone

Planted in 2002, the Attorney Vineyard is situated in the Southern Valleys sub-region of Marlborough on a north 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.

#### VINTAGE :

Colder weather in spring led to a longer than usual flowering season, resulting in a looser bunch structure and smaller bunches. Summer temperatures were unusually mild for Marlborough, regulated by cooler easterly breezes and light cloud cover. Intermittent autumn rains slowed ripening which meant our harvest plans had to be flexible whilst we waited for dry weather periods and classic Marlborough Pinot Noir flavours to develop.

#### 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 30% new french oak and 85% seasoned french oak, followed by 8 months settling in tank

FINING: Minimal organic egg white

FILTRATION: Minimal lenticular filtration

BOTTLED: 15 February 2019

