VILLA MARIA
NEW ZEALAND

Cellar Selection Pinot Noir 2021 6x75cl

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

A	B	C	D	E
Light		Medium		Full

Tasting note printed
25/04/2024

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 Awatere 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