



VILLA MARIA
NEW ZEALAND

Grapes

100% Pinot Noir

Region/Appellation

Marlborough

Alcohol by volume

13.00%

Residual Sugar

0.55 g/l

pH

3.65

Total Acidity

5.5 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

16/04/2024

EarthGarden Pinot Noir 2019

Winemaker Notes

This Pinot Noir expresses black fruits like boysenberries and blueberries with subtle floral notes and gentle acidity. The cocoa powder tannins and smoky toasty notes add complexity with a generous earthy textural finish.

Vineyard

Our key focus is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. Villa Maria has farmed Pinot Noir organically since 2010 gaining Biogro certification in 2012.

Winemaking

Wild fermentation was encouraged and where not possible, BioGro approved yeast strains were used to inoculate the fermentation after crushing. The wine was pressed to oak post-fermentation, 10% new, for 10-12 months before bottling.

Vintage

During our 2019 growing season, fruit set in the cool spring weather was lower than usual, resulting in development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness. This wine spent 10-12 months in 10% new, 90% seasoned oak.

Food match

Grilled and Roasted Red Meats

This wine pairs well with lamb or slow-cooked beef cheeks. For a plant-based alternative, try with mushroom or truffle-accented dishes.

