

Grapes

91.5% Pinot Noir
8.5% Syrah

Region/Appellation

Marlborough

Alcohol by volume

12.5%

Residual Sugar

less than 1 g/l

pH

3.58

Total Acidity

5.6 g/l

Drinking Window

2025 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

23/01/2026

EarthGarden Pinot Noir 2022

6x75cl

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. This selection of vineyards are vibrant gardens alive with wildflowers and full of life.

Winemaking

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.

Vintage

The start of the season was slightly below the long-term average in temperature, but the weather settled and we saw a mild and beautiful summer. A splash of rain and humid conditions closer to harvest put some pressure on the viticulture team, but fortunately the weather stayed stable and sunny throughout the picking season. With soil moisture replenished after a run of drier years, the vines were in good condition and nutritionally balanced, delivering very aromatic and expressive Sauvignon Blanc. Pinot Noir is bright and fruity, with ample red and berry fruits on the nose, and a soft and juicy tannin profile with translucent red hues. Pinot Gris and Chardonnay are aromatic, lush, very clean and bursting with flavour. Alcohol levels are a touch lower this season with full flavour development coming a little earlier.

Food match

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

