



VILLA MARIA

NEW ZEALAND



MARLBOROUGH

Cellar Selection Pinot Noir 2024

Winemakers Comment

This Pinot Noir has a perfumed bouquet of dark cherry, violets and subtle spice. The palate is textured and flavourful, with juicy acidity and silky tannins.

Serving Suggestion

Classic Pinot Noir pairings include duck or lamb, but also matches well with roast vegetable salads.

Season & Viticulture

The grapes for this wine were primarily sourced from our key Southern Valleys vineyards. The diverse clonal selection and varied soil profiles deliver complexity, structure and aromatic intensity.

Low rainfall over winter and cooler weather at flowering resulted in reduced yields for the 2024 harvest. The growing season progressed with Marlborough's classic dry conditions, warm days and cool nights. The idyllic weather and low crops produced pristine grapes with concentrated flavours and fresh acidity.

Winemaking

The grapes were destemmed and transferred to stainless steel open-top fermenters for four to five days of cold soak. Fermentation was carried out using a combination of indigenous and cultured yeasts, with temperatures peaking at 30-32°C. The ferments were gently plunged every 12 hours to extract the desired colour and tannin. Following fermentation, the wine was matured for 10 months in seasoned French oak barriques, where it underwent malolactic fermentation while on full lees, adding palate weight and texture.

Technical details

VARIETIES: 100% Pinot Noir

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.96g/l

PH: 3.51

RESIDUAL SUGAR: 0.3g/l