VILLA MARIA
NEW ZEALAND



MARLBOROUGH

Private Bin Pinot Gris 2025

Winemakers Comment

This Pinot Gris has enticing aromas of ripe pear and fresh blossoms with hints of baking spice. The palate is rich and moreish with delicately balanced acidity leading to a delicious off-dry finish.

Serving Suggestion

Perfect for a diverse range of cuisine - ideally suited to seafood, soft cheeses, salads and white meats.

Season & Viticulture

This wine is crafted from vineyards throughout the Marlborough region, each contributing unique characteristics to the finished blend.
The 2025 Vintage was characterized by bumper crops and nice settled weather allowing slow even ripening. This resulted in elegant wines with great purity and freshness.

Winemaking

The grapes are gently pressed, the juice is settled and clarified prior to cool fermentation in stainless steel tanks with selected aromatic yeast strains. The individual parcels are aged on yeast lees for a brief period before blending and preparation for bottling.

Technical details

VARIETIES: Pinot Gris
ALCOHOL: 12.5%
TOTAL ACIDITY: 5.9g/l
PH: 3.48
RESIDUAL SUGAR: 6.4g/l