



VILLA MARIA

NEW ZEALAND



MARLBOROUGH

Private Bin Pinot Noir 2024

Winemakers Comment

This classic Marlborough Pinot Noir opens with aromas of ripe cherry and raspberry, interwoven with subtle spice and dried herbs. The palate reveals flavours of cranberry and pomegranate, layered with hints of freshly roasted coffee bean, flowing to a finish of soft, cocoa-like tannins

Serving Suggestion

Pinot Noir is incredibly versatile, pairing beautifully with New Zealand lamb, smoked salmon, or simply with a wedge of mature cheddar.

Season & Viticulture

Low rainfall over winter and cooler weather at flowering resulted in lower yields for the 2024 harvest. The growing season was marked by the region's classic dry conditions, with warm days and cool nights. This idyllic weather, together with the reduced crop, produced pristine grapes with concentrated flavours and fresh acidity.

Winemaking

The Private Bin Pinot Noir is crafted from specially selected vineyards across Marlborough's Awatere and Wairau valleys. The diversity of soils and meso-climates contributes to a complex array of flavours, aromas, and textures in the wine.

Technical details

VARIETIES: 100% Pinot Noir

ALCOHOL: 13.0%

TOTAL ACIDITY: 6.0g/l

PH: 3.55

RESIDUAL SUGAR: 1.5g/l