



VILLA MARIA

NEW ZEALAND



PRODUCER PROFILE

Winemaker: Helen Morrison
Estate founded: 1961
Region: Marlborough
Country: New Zealand

Villa Maria The Attorney 2019

WINE DESCRIPTION

Villa Maria Attorney Marlborough Pinot Noir is only released from the most exceptional vintages that support the required level of quality, care and attention. Our Attorney Vineyard is one of Marlborough's premier Pinot Noir sites.

A powerful statement of Marlborough Pinot Noir, the vine maturity, natural balance and biodiversity of our Attorney Vineyard produces single vineyard Pinot Noir with beguiling elegance and complexity. A very rigorous tasting and selection process was conducted to ensure only the very best barrels were included, showcasing the finest Pinot Noir from our Attorney Vineyard site.

Planted in 2002, Attorney Vineyard is situated in the Southern Valleys subregion of Marlborough on a north facing block on the dry eastern foothills of the Wairau Valley. This sub-region receives minimal rainfall in the growing season and its deep clay soils provide perfect conditions to apply organic farming principles.

TASTING NOTES

Villa Maria began its organic program in 1999 and Attorney Vineyard was converted and fully BioGro certified as organic in 2012. The Pinot Noir fruit sourced from this vineyard has thick skins and small berries contributing to the dark colour and bold tannin structure. This broody, dense Pinot Noir has heady aromas of coffee beans, dried herbs, and freshly picked black cherries. On the palate, the smooth rounded cocoa tannins are balanced by the youthful acidity and subtle hints of toasty oak.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Marlborough - Southern Valleys
Vineyard name:	Attorney Vineyard
Average Wine Age:	20 years

WINEMAKING & AGING

Varietal composition:	100 % Pinot Noir
Fermentation container:	Open top fermenters
Maceration technique:	5-7 days cold soak for 21-28 days
Length of aging before bottling:	15 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	0.5 g/L
Acidity:	5.2 g/L