









MARLBOROUGH, ORGANIC
Pinot Noir 2019

Tasting Note

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.

Serving Suggestions

This wine pairs well with New Zealand lamb, but rich enough to enhance slowcooked beef cheeks. For a plant-based alternative, try with mushroom or truffle-accented dishes to accentuate it's earthy character.

Viticulture

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.

Season & Harvest

During our 2019 growing season, fruit set in the cool spring weather was lower than usual, resulting in the development of open bunches with small flavourful berries. From January onwards, Marlborough experienced a summer of the century, with a spell of long hot dry weather with moderately cool nights providing the perfect environment to ensure physiological and flavour ripeness whilst retaining freshness.

Technical Details

VARIETIES: 100% organcially grown Marlborough Pinot Noir ALCOHOL: 13.0% PH: 3.65 TOTAL ACIDITY: 5.5 RESIDUAL SUGAR: 0.55 gL



FW ZEALAN