



Valli Gibbston Vineyard Pinot Noir 2017

Valli Vineyards Ltd.
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Viticulture

Location:	Gibbston, Central Otago
Climate:	Semi-Continental
Clones	UCD5, 6, Dijon 115, 113, 114, 777
Soils:	Alluvial loess between 0.5 and 1 metre deep over firm river gravels and colluviums
GDD:	Approximately 900
Rainfall:	Approximately 600 mm per Annum
Vine Age:	Planted 2000
Yield:	3.4 Tonnes / Hectare
Vine Density:	4040 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	7 - 8 April 2017
Brix:	24
Whole Bunch:	20%
Peak Fermentation Temp:	31°C
Cuvaison:	24 Days
Oak Percentage:	32% New
Time in Barrel:	11 Months
Coopers Used:	François Frères, Ana Sélection
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	8,581

Tasting Note

Deep garnet hue with a fascinating array of aromas from mineral and floral to earthy/animal and baking spice/wild thyme. The fruit shines through on the palate with bright cherry, blackberry and mulberry complimented by a rich earthy vein. The savoury characteristics from a cool and exceptionally low cropping vintage are sensational when married with the classic Gibbston silky, fine tannins and electric acidity. Perhaps our most intriguing Pinot to date from this vineyard with vine age playing an important role in capturing a special vintage. This punchy young wine gives immediate gratification but it has all the hallmarks of a wine that is very worthy of cellaring and will show even more exciting features for many years to come.