



2007 Valli Gibbston Vineyard Pinot Noir

Total Production: 750 cases

Harvest Date: 27 April 2007

Bottling Date:

VITICULTURE

Vine Clone: 777, UCD 5, UCD 6, 115, 113, 114

Vineyard Location: Gibbston, Otago

Climate: semi-continental

Vines planted:

Soils: Alluvial loess between .5 and 1 meter deep over firm river gravels + colluviums, very free-draining

Elevation: 350 m

Rainfall: 600 mm

GDD: 1000

Yield: 2.5 T/ha

Brix: 24.0

WINEMAKING

Fermentation: 20% whole bunch/80% de-stemmed; peak fermentation temperature 30 deg C; 40% new oak, 40% one year, 20% two year; post fermentation maceration time: 9 days

Alcohol: 13.0%

pH: 3.62

TA: 6.1 g/l

Fining: none

Filtering: coarse (through 4 micron filter)

TASTING NOTES

Bright raspberry, cherry, cola fruit, exotic spices with hint of toasty barrel in background. Silky, supple texture wrapped around a core of bright acidity waving seamlessly through the palate. A broad range of flavours adding to the wines complexity and length.

Very fine ripe integrated tannins.

Life expectation 10 years at least.

