

## Valli Missy Pinot Noir 2019



### Viticulture

Location:	Hall Road, Bannockburn, Central Otago
Climate:	Semi-Continental
Altitude:	350m
Clones:	115
Soils:	Wind-blown Loess over schist bedrock. Deep, moderately sandy, and free-draining.
GDD:	1100
Rainfall:	Approximately 450 mm per Annum
Vine Age:	Planted 2000
Yield:	5 Tonnes / Hectare
Vine Density:	3,500 / Hectare
Trellis System:	VSP
Pruning:	Cane

### Winemaking

Harvest Date:	12 <sup>th</sup> April 2019
Brix:	23.7
Whole Bunch:	50%
Peak Fermentation Temp:	25°C
Cuvaison:	20 Days
Oak Percentages:	New 30%
Time in Barrel:	11 Months
Coopers Used:	100 % Ana Selection
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	1,735

### Tasting Note

*"This wonderfully fragrant and textural wine comes from a special corner of our Bannockburn vineyard in a cool growing season that was unusually low yielding. The wine has an earthy garnet hue with a highly aromatic bouquet of dried herb, lilac, Doris plum, blackberry, bay leaf and licorice. The palate has a depth of earthy flavours complimented by bright berry and cardamom. It is a unique and highly sensuous medley of fruit, earth and spice. The mouth-filling texture is a combination of silky tannins and candid acidity that suggest great ageability. The Missy Pinot Noir was made in loving memory of a special wine dog - it lingers long on the palate, seemingly resonating its purpose. This is a wine destined to invoke happy memories - enjoy in good company today, tomorrow and for 10+ years." Jen Parr*