



VALLI

VINEYARDS LIMITED

Valli Burn Cottage Vineyard Pinot Noir 2014

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Viticulture

Location:	Lowburn, Central Otago
Climate:	Semi-Continental
Clones:	Abel, 115, 667
Soils:	Sandy loams, glacial outwash, schist-derived
Vine Age:	Planted 2003
Yield:	3.75 Tonnes / Hectare
Vine Density:	5,000 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	8 April 2014
Brix:	23.6
pH:	3.26
T.A.:	8.9 g/l
Whole Bunch:	25%
Peak Fermentation Temp:	32°C
Cuvaison:	27 Days
Oak Percentages:	New 35%, One Year 35%, Two Year 30%
Coopers Used:	Sylvain, François Frères,
Time in Barrel:	11 Months
Fining:	None
Filtering:	None
Alcohol:	13.8%
Total Bottles Produced:	2,544

Tasting Note

Ted Lemon and Claire Mulholland of Burn Cottage have both been friends of mine for almost as long as I can remember. Ted I first meet in Burgundy in 1984. As far as I know, he was the first foreign winemaker in a very traditional part of the French wine industry. He was an inspiration in realizing there are no boundaries: anything is possible in the world of wine. Since then, we have worked closely together at Chateau Woltner in Napa Valley and Archery Summit Winery in Oregon.

Claire and I worked side by side in the early days at Gibbston Valley Wines. We shared the joy of being the first winemakers to see fruit from many different Central Otago sites, made the first wines for a number of today's iconic Central Otago brands and were on one of the steepest learning curves in winemaking history. When a discussion with Ted and Claire turned to the possibility of exchanging fruit as a way of gaining further understanding of our own sites, and of course having the pleasure of working with each other again, there was only one answer: YES!

This is Valli's first wine from the Burn Cottage vineyard in Lowburn. It has lifted aromas of wild strawberry, Otago cherry, rosemary, vanilla and cardamom spice with a sweet earthy note. A vibrant wine with pure red fruit flavors that dance in the glass. Well balanced with a distinctly creamy texture that lingers long on the palate.

