



Valli Bendigo Vineyard Pinot Noir 2016

Viticulture

Location:	Chinaman's Terrace, Bendigo, Central Otago
Climate:	Semi-Continental
Clones:	Dijon 667, 777, 115; Abel, 5
Soils:	Soils derived from schist and wind blown loess over deep, free draining gravels on elevated terraces
GDD:	Approximately 1150
Rainfall:	Approximately 450mm per Annum
Vine Age:	Planted 2006
Yield:	5.4 Tonnes / Hectare
Vine Density	3800 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	7 and 15 April 2016
Brix:	24.2
Whole Bunch:	40%
Peak Fermentation Temp:	33°C
Cuvaison:	30 Days
Oak Percentage:	31% New
Time in Barrel:	11.5 Months
Coopers Used:	Ana Sélection, Sylvain, Mercurey
Fining:	None
Filtering:	None
Alcohol:	14%
Total Bottles Produced:	5,946

Tasting Note

Intense garnet hue with aromas of boysenberry, blackberry, mulberry, almond and vanilla. Richly concentrated on the palate with creamy fine tannins that build in the mouth and are lifted by enticing acidity. Lifted fresh berry flavours with a savoury undertone and incredible vibrance that marries beautifully with its prominent frame. This is an "athletic wine" with chiselled beauty that shows incredible detail and beautiful layers. Fresh and inviting in its youth, the underlying structure will also reward cellaring.



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