



VALLI

VINEYARDS LIMITED

Valli Gibbston Vineyard Pinot Noir 2011

Valli Vineyards Ltd.
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Viticulture

Location:	Gibbston, Central Otago
Climate:	Semi-Continental
Clones:	UCD 5, 6, Dijon 115, 113, 114, 777
Soils:	Alluvial loess between 0.5 and 1 metre deep over firm river gravels and colluviums
GDD:	887
Rainfall:	587mm per Annum
Vine Age:	Planted 2000
Yield:	4.4 Tonnes / Hectare
Vine Density:	4040 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	16 April 2011
Brix:	23.2
pH:	3.28
T.A.:	8.8 g/l
Whole Bunch:	30%
Peak Fermentation Temp:	30°C
Cuvaison:	24 Days
Oak Percentages:	New 34%, One Year 33%, Two Year 33%
Coopers Used:	François Frères, Mercurey
Time in Barrel:	11 Months
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Cases Produced:	910

Tasting Note

"Full, deep purple-red colour with a dark heart, youthful in appearance. The nose is very refined with beautifully bright, aromatic dark red berry and cherry fruits, showing excellent ripeness, intermixed with fragrant fresh thyme herbs and hints of Asian spices. Medium-full bodied, sweet and succulently ripe, dark red berries and cherries are complexed by layers of florals and herbs forming a detailed amalgam of flavours. Oaking is very harmonious, adding spicy nuances. The tannin extraction is very fine, providing a good core and elegant palate line, which is enlivened by lively, fresh acidity. This has impressive balance, tension and energy, and the flavours flow to a very long, lingering finish featuring sweet fruit notes. This is a classically structured, fragrant and sweet-fruited Pinot Noir with noteworthy balance." - Raymond Chan, March 2013