



# VALLI

VALLI VINEYARDS LIMITED

## Valli Waitaki Vineyard Chardonnay 2019

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### Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime influenced
Altitude:	200m (656 Feet)
Clones:	B95, 548 and 809
Soils:	Limestone-based soil spread through river gravels
GDD:	Approximately 800
Rainfall:	Approximately 530 per Annum
Vine Age & Density:	8 & 12 years old at 4167 vines / Hectare
Yield:	1.5 Tonnes / Hectare
Trellis System:	VSP

### Winemaking

Harvest Date:	23 <sup>rd</sup> April and 5 <sup>th</sup> May 2019
Brix:	22.5
Whole Bunch Pressed:	100%
New Oak Percentage:	22%
Time in Barrel:	11 Months
Coopers Used:	Damy, Ana Selection
Bottled pH:	3.49
Bottled TA:	5.9g/l
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	1728

The small bunches were hand-harvested and whole bunch pressed for gentle extraction. The pressed juice was homogenized and put directly to barrel without settling in order to benefit from the full solids during fermentation. The wine was fermented in French oak barriques (22% new) with weekly stirring through malolactic fermentation. It was blended at 11 months and bottled without filtration. Natural sediment may occur.

### Tasting Note

"The 2019 growing season was cool in nature, particularly at flowering, resulting in a small fruit set and a "normal" Waitaki harvest in late April / early May. The limestone-rich soils influence both the shape and the flow of this wine with its mouth-filling texture underlined by candid acidity. The nose has both tropical and citrus aromas with hints of zest and vanilla. The intense palate builds in the mouth with a silky/citrus character that is wonderfully salivating. Made in tiny quantities, this young wine is immediately enjoyable and will continue to reward for many years." *Jen Parr*

