



Valli Bannockburn Vineyard Pinot Noir 2017

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Viticulture

Location:	Bannockburn, Central Otago
Climate:	Semi-Continental
Clones:	Dijon 115, 777, 113, Pommard, 10x5 and 13
Soils:	Wind blown Loess over schist bedrock. Deep, moderately sandy, and free draining
GDD:	Approximately 1100
Rainfall:	Approximately 450mm per Annum
Vine Age:	Planted 2000
Yield:	3.9 Tonnes / Hectare
Vine Density:	3500 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	18, 21, and 24 April 2017
Brix:	23.4
Whole Bunch:	25%
Peak Fermentation Temp:	30°C
Cuvaison:	27 Days
Oak Percentage:	27% New
Time in Barrel:	11 Months
Coopers Used:	Ana Sélection, Sylvain, Billon
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	7,741

Tasting Note

This is an incredibly fragrant and elegant wine from a cooler site in Bannockburn in a cool growing season resulting in a wine with great tension and incredible layers of red fruit, spice and earth. The aromas are both intriguing and complex: fresh berry, wild game, gun smoke, baking spice and wild thyme. The palate is long and bright with cherry, blackcurrant, cardamom, and savoury undertones. Silky fine tannins compliment the vibrant acidity, giving the wine length and memory. This wine is drinking beautifully at release and will continue to do so for at least a decade.