



Valli Gibbston Vineyard Pinot Noir 2018

Judges' Selection Award: New Zealand Red

Judges' Notes: "This wine offers fantastic aromas of savory herbs, Chinese five-spice, a touch of smoke, and characteristic Pinot Noir fruit followed by silky texture and an approachable palate with broad appeal."

"Produced from Valli's estate vineyard positioned in the coolest subregion of the highest elevation wine region in New Zealand, the warmth of the 2018 vintage, one of the warmest on record, provides focus and intensity to this wine. Aromas of cherries, violets, and dried strawberries lead to fresh herbs and a toasty edge that adds earthy and spicy components to balance the fruit. The abundance of aromatics leads to a vibrant, refreshing wine on the palate framed with a juicy character, and a broad, generous structure that shows the longevity that this youthful wine has to offer."



Valli Waitaki Vineyard Pinot Noir 2018

Judges' Selection Award: Variety - Pinot Noir

Judges' Notes: "With a gorgeous, elegant, floral nose, this fine-grained wine is spicy, with a beautiful finish. The wine has a lovely structure and good balance between fruit, oak, and full-but-subtle tannins. This is sure to age well."

"Grant Taylor, the owner-winemaker at Valli and one of Central Otago's pioneers, planted his first Pinot Noir vines in the North Otago region of Waitaki in the early 2000s. He was drawn to the area for its limestone soils and cool temperatures—even cooler than those in Central Otago—and the region proved to be a paradise for serious-yet-sensual Pinot Noir. The Waitaki Valley was officially established as New Zealand's newest wine region in 2018.

This wine is elegant and perfumed, with notes of cranberry and pomegranate that evolve into savory goodness of black plum, dried rosemary, and cured meats. Intellectually stimulating, round and opulent without being too dense or overripe, the wine is perfectly balanced and supported by the fine, powdery tannins and electric acidity. Pair this Pinot Noir with roasted duck, seared pork belly, or wild mushroom ragout. It is ready to drink now, or could be held for another 10-15 years to allow the wine to further reveal its magical nature."