



Valli Waitaki Vineyard Chardonnay 2015

Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime-influenced
Clones:	B95 and Mendoza
Soils:	Limestone-based soil spread through river gravels
GDD:	926
Rainfall:	Approximately 530mm per Annum
Vine Age:	Seven years old
Yield:	3 Tonnes / Hectare
Vine Density:	4,167 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	6 May 2015
Brix:	23.1
Whole Bunch Pressed:	100%
Peak Fermentation Temp:	18°C
Oak Percentage:	25% New
Time in Barrel:	14 Months
Coopers Used:	Damy
Fining:	None
Filtering:	Sterile
pH at Bottling:	3.41
TA at Bottling:	7.59
Alcohol:	13.5%
Total Bottles Produced:	1,074

Tasting Note

Aromas of lemon zest, baked biscuits, flint and a hint of nutmeg reminiscent of old world Chardonnay. On the palate there is a beautiful balance of texture from the lees stirring and length from the wonderful limestone-centric soils of the Waitaki. Concentrated yet refined; full of character yet showing youthful shyness; This Chardonnay highlights the potential in Waitaki for producing world class wines. Made in tiny quantities this wine is a treasure to enjoy now and also worthy of burying away in the treasure chest for a handsome reward in years to come.

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