

Valli Pinot Gris 2014

Valli Vineyards Ltd.
2330 Gibbston Hwy, Rd 1
Queenstown 9371
New Zealand
www.valliwine.com
sales@valliwine.com
ph: +64.3.442.6778



Viticulture

Location: Gibbston, Central Otago

Climate: Semi-Continental

Clones: Mission

Soils: Alluvial loess between 0.5 and 1 metre deep

over firm river gravels and colluviums

GDD: 910

Rainfall: Approximately 600mm per Annum

Vine Age: Planted 2001

Yield: 6.1 Tonnes / Hectare

Vine Density: 3500 / Hectare

Trellis System: VSP

Winemaking

Harvest Date: 1 May 2014

23.5 Brix: pH: 3.13 T.A.: $8.4 \, \text{g/l}$ Residual Sugar: Dry Whole Bunch Pressed: 100% 11 - 14°C Fermentation Temp: None Fining: Filtration: Sterile 13.4% Alcohol: Total Bottles Produced: 3,120

Tasting Note

"Freshly-baked apple pie on the nose with pineapple lifesaver fruit notes. Round and full at entry, broad and rich midpalate with layers of fruit flavours: apples, pears and white peaches. Bright, clean acid tightens up the finish, keeps the wine lively and gives it length. This style of Pinot Gris will reward cellaring."

- Grant Taylor