



VALLI

VINEYARDS LIMITED

Valli Bannockburn Vineyard Pinot Noir 2011

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Viticulture

Location:	Bannockburn, Central Otago
Climate:	Semi-Continental
Clones:	Dijon115, 777
Soils:	Wind blown Loess over schist bedrock. Deep, moderately sandy, and free-draining
GDD:	Approximately 1165
Rainfall:	409 mm per Annum
Vine Age:	Planted 2000
Yield:	4.8 Tonnes / Hectare
Vine Density:	3500 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	10 April 2011
Brix:	25.2
pH:	3.33
T.A.:	8.2 g/l
Whole Bunch:	38%
Peak Fermentation Temp:	31°C
Cuvaison:	21 Days
Oak Percentages:	New 34%, One Year 33%, Two Year 33%
Time in Barrel:	11 Months
Coopers Used:	Sylvain
Fining:	None
Filtering:	None
Alcohol:	14%
Total Cases Produced:	220

Tasting Note

Dark, deep, purple-hued ruby-red with good depth and youthful purple hues on rim. This has a full and vigorous bouquet of vibrantly bright dark berry and black plum aromas expressed with great clarity. Subtle waves of dried stalk whole bunch and dried herb complexities unfold, with notes of liquorice, spices and aromatic oak. Fullish bodied, solid and densely packed flavours of black berry fruits are intermixed with liquorice, minerals and dark herbs, forming a rich and sweet core. The flavours are encased by very fine-grained, powdery tannins and well-driven with some alcohol power. Discreet and balanced acidity underlines the palate, providing excellent tension and leads the flavours to a long, well-concentrated finish. This is a full and concentrated Pinot Noir with dark fruit and fine-grained structure." - Raymond Chan, March 2013