



Valli Vineyards  
2008 Gibbston Pinot Noir

Viticulture

Location:	Gibbston, Central Otago
Climate:	Semi - Continental
Clones:	UCD 5, 6, Dijon 115, 113, 114, 777
Soils:	Alluvial loess between 0.5 and 1 metre deep over firm river gravels and colluviums.
GDD:	Aprox 950
Rainfall:	600mm per Annum
Vine Age:	Planted 2000
Yield:	4 Tonne / Hectare
Vines per hectare:	4040
Trellis System:	Vertical Shoot Position

Winemaking:

Harvest Date:	20 April 2008
Brix:	24
pH:	3.52
TA:	7.5g/l
Whole Bunch :	25%
Destemmed :	75%
Peak Ferment Temp:	32 °c
Oak:	30% New, 40% 1 year, 30% 2 year
Coopers:	Mercury, Saury, Cadus, Francois Freres
Time in Barrel:	11 Months
Fining :	None
Filtration:	4 Micron (Coarse)
Alcohol %:	13.5 % Alc



Tasting Note:

“...Good example of Gibbston Pinot shows amazingly seductive perfume and elegant mouthfeel, and this beauty shows just that. The nose is ripe and fragrant displaying red/black cherry, spice, mushroom and a touch of dried herb characters. It's beautifully fruited on the palate showing silky texture and grainy tannins, flavours are seamlessly fused and shows excellent poise and balance.”