



Valli Gibbston Vineyard Pinot Noir 2013

Valli Vineyards Ltd.
2330 Gibbston Hwy, Rd 1
Queenstown 9371
New Zealand
www.valliwine.com
sales@valliwine.com
ph: +64.210.821.3057



Viticulture

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|------------------------|--|
| 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: | 910 |
| Rainfall: | Approximately 600mm per Annum |
| Vine Age: | Planted 2000 |
| Yield: | 3.9 Tonnes / Hectare |
| Vine Density: | 4040 / Hectare |
| Trellis System: | VSP |

Winemaking

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|--------------------------------|-------------------------------------|
| Harvest Date: | 17 April 2013 |
| Brix: | 23.2 |
| pH: | 3.27 |
| T.A.: | 8.9 g/l |
| Whole Bunch: | 35% |
| Peak Fermentation Temp: | 31°C |
| Cuvaison: | 22 Days |
| Oak Percentages: | New 34%, One Year 33%, Two Year 33% |
| Coopers Used: | François Frères, Mercurey |
| Time in Barrel: | 11 Months |
| Fining: | None |
| Filtering: | None |
| Alcohol: | 13.4% |
| Total Bottles Produced: | 9,800 |

Tasting Note

“Violet. Fresh, sweet, earthy loam. Broad, perfumed red berry fruit, with toffee notes. Bright juicy acidity with long earthy and red berry flavours. This wine has the hallmark fine, ripe tannins characteristic of Gibbston, and like all of the Valli 2013 Pinot Noirs, it has great cellaring potential.”

– Grant Taylor