

## Valli Vendemmia Tardiva Pinot Gris 2019

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### Viticulture

Location:	Grant's Road, Waitaki Valley, North Otago
Climate:	Maritime influenced
Altitude:	200m (656 Feet)
Clones:	Barrie, GM2
Soils:	Limestone-based soil spread through river gravels
GDD:	Approximately 800
Rainfall:	Approximately 530 per Annum
Vine Age & Density:	Planted 2005 at 4167 vines / Hectare
Yield:	2 Tonnes / Hectare
Trellis System:	VSP

### Winemaking

Harvest Date:	2 <sup>nd</sup> May 2019
Brix:	24
Bottled pH:	3.77
Bottled TA:	5.48g/l
Residual Sugar:	<1g/l
Peak Fermentation Temp.:	22 °c - 26 °c
Fermentation Vessel:	Neutral Oak barrels (228, 400 and 500 litres)
Filtering:	Sterile
Alcohol:	14.5%
Total Bottles Produced:	1080

The very small bunches (average 68 grams) were hand-harvested late in the season and whole bunch pressed for gentle extraction. After overnight settling, the juice was racked to neutral white barrels including barriques (228 litres) and puncheons (400 & 500 litres). The fermentation was intentionally long and slow with partial malolactic fermentation occurring and delayed sulphuring which resulted in a dry wine. It spent a total of 8 months on fermentation lees in barrel which contributes to the noteworthy texture.

### Tasting Note

*This exotic wine is laden with fruit flavours – exemplifying the Italian term “tutti frutti” which literally means “all the fruits”. From Asian jack fruit to pear essence, apple and banana oil – the nose is intriguing and intense. The wine has a notably oily texture, yet ends fresh with flavours of ripe pear, cantaloupe, quince and honey. This rich and full-bodied wine is great on its own but also will pair well with weighty and/or salty dishes, traditional Korean or Chinese cuisine, and soft cheeses.*

