



Valli Waitaki Vineyard Pinot Noir 2017

Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime-influenced
Clones:	UCD 5 Dijon 115, Abel, 777
Soils:	Limestone-based soil spread through river gravels
GDD:	Approximately 800
Rainfall:	Approximately 530mm per Annum
Vine Age:	Planted 2001
Yield:	2 Tonnes / Hectare
Vine Density:	5,000 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	28th April & 1st May 2017
Brix:	23
Whole Bunch:	10%
Peak Fermentation Temp:	25°C
Cuvaison:	20 Days
Oak Percentage:	27% New
Time in Barrel:	11 Months
Coopers Used:	Mercurey, Ana Selection
Fining:	None
Filtering:	None
Alcohol:	13%
Total Bottles Produced:	5,800

Tasting Note

Light garnet hue with fruit aromas of wild strawberry, sweet cherry, and plum married with sage, wild thyme and a touch of cedar. The vibrant fruit, savoury notes and intriguing spice, layer wonderfully with the silky fine tannins and creamy texture highlighted by a fresh acidity that gives the wine tremendous energy. The cooler growing season saw a late April/early May harvest resulting in a beautifully fragrant wine with delicate fine tannins and exciting aromatics that are a true reflection of the Waitaki. A wine that is a touch exotic, lithe and exceptionally enjoyable upon release and will benefit from up to 8 years in the cellar. A real gem for those who love Waitaki Pinots!

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