



## Valli Gibbston Vineyard Pinot Noir 2016

### Viticulture

Location:	Gibbston, Central Otago
Climate:	Semi-Continental
Clones	UCD5, 6, Dijon 115, 113, 114, 777
Soils:	Alluvial loess between 0.5 and 1 metre deep over firm river gravels and colluviums
GDD:	Approximately 900
Rainfall:	Approximately 600 mm per Annum
Vine Age:	Planted 2000
Yield:	5.3 Tonnes / Hectare
Vine Density:	4040 / Hectare
Trellis System:	VSP

### Winemaking

Harvest Date:	10, 16, and 21 April 2016
Brix:	22.8
Whole Bunch:	30%
Peak Fermentation Temp:	32°C
Cuvaison:	28 Days
Oak Percentage:	28% New
Time in Barrel:	11 Months
Coopers Used:	François Frères, Ana Sélection
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	15,042

### Tasting Note

*Rich garnet hue with aromas of rose petals, ripe cherry, mushroom, cardamom and cedar on the nose. The palate has layers of bright red fruit (cherry, raspberry and a hint of cranberry); dried herb (wild thyme, rosemary); and earthiness (mushroom, loam, cedar). Highly aromatic, richly concentrated and incredibly energetic – this Pinot Noir shows the amazing multi-faceted characters of Gibbston. Plenty of intrigue in its youth, this wine will continue to unravel and give tremendous enjoyment for many years.*

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