



Valli Pinot Gris 2015

Valli Vineyards Ltd.
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Viticulture

Location:	Gibbston, Central Otago
Climate:	Semi-Continental
Clones:	Mission
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 2001
Yield:	6.1 Tonnes / Hectare
Vine Density:	3500 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	24 April 2015
Brix:	22.5
pH:	3.23
T.A.:	7.5 g/l
Residual Sugar:	Dry
Whole Bunch Pressed:	80%
Fermentation Temp:	14 - 16°C
Fermentation:	90% Stainless Steel, 10% old French Oak
Fining:	None
Filtration:	Sterile
Alcohol:	12.5%
Total Bottles Produced:	7,200

Tasting Note

"Nashi pear and granny smith apple on the nose with a hint of vanilla and raw almond. The barrel component gives a creaminess to the mid-palate with layers of fruit flavors: lime cordial, pears and white peaches. A vibrant vein of acidity runs throughout the palate giving the wine drive and length - it almost seems to dance in the glass. This style of Pinot Gris is great for food pairing and will also reward cellaring. "