



Valli Vineyards
2008 Waitaki Pinot Noir

Viticulture

Location:	Waitaki, North Otago
Climate:	Semi - Maritime
Clones:	UCD 5 / Dijon 115
Soils:	Limestone based soils spread through river gravels
GDD:	Aprox 970
Rainfall:	550 mm per annum
Vine Age:	Planted 2001
Yield:	4 Tonnes / Hectare
Vines per hectare:	5000
Trellis System:	Vertical Shoot Position

Winemaking:

Harvest Date:	12 May 2008
Brix:	24
pH:	3.69
TA:	6.4g/l
Whole Bunch:	25%
Destemmed :	75%
Peak Ferment Temp:	29 °c
Oak:	40% New, 30% 1 year, 30% 2 year
Coopers:	Mercurey, Saury, Cadus, Francois Freres
Time in Barrel:	11 Months
Fining :	None
Filtration:	4 Micron (Coarse)
Alcohol %:	13 % Alc



Tasting Note:

“...amazingly perfumed aromatics; talc, crushed limestone, dried herb, spice and red berry fruit. Often not picked till mid May the grapes benefit from a long “hang time” before harvest producing wines with very fine, ripe integrated tannins and incredible length of flavour.”

Grant Taylor