



Valli Gibbston Pinot Gris 2016

Valli Vineyards Ltd.
2330 Gibbston Hwy, Rd 1
Queenstown 9371
New Zealand
www.valliwine.com
sales@valliwine.com
ph: +64.3.442.6778



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:	Approximately 900
Rainfall:	Approximately 600mm per Annum
Vine Age:	Planted 2001
Yield:	5.3 Tonnes / Hectare
Vine Density:	3,500 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	13 April 2016
Brix:	23
Bottled pH:	3.2
Bottled T.A.:	6.05
Residual Sugar:	4.4 g/l
Fining:	None
Filtering:	Sterile
Alcohol:	13%
Total Bottles Produced:	6,400

Tasting Note

Nashi pear, lime zest and white nectarine on the nose with a hint of vanilla and raw almond. An intensely aromatic Pinot Gris with fantastic cool climate freshness and layers of fruit flavours including citrus, crunchy pear 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, delicious on its own and will also reward cellaring.