

Valli Gibbston Pinot Noir 2018

Valli Vineyard Ltd.
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Viticulture

Location: Gibbston Highway, Gibbston, Central Otago

Climate: Semi-Continental Altitude: 343 – 351m

Clones: 777, 115, UCD 5, 114, 10/5, UCD 6, 113

Soils: Alluvial loess between 0.5 and 1 metre deep over firm

river gravels and colluviums

GDD: Approximately 1170

Rainfall: Approximately 600 mm per Annum

Vine Age: Planted 2000

Yield: 6.2 Tonnes / Hectare

Vine Density: 4040 / Hectare

Trellis System: VSP

Winemaking

Harvest Date: 10th, 25th and 26th March 2018

Brix: 23.3
Whole Bunch: 30%
Peak Fermentation Temp: 30°C
Cuvaison: 28 Days
Oak Percentages: New 31%
Time in Barrel: 11 Months

Coopers Used: François Frères, Ana Selection, Billon

Fining: None
Filtering: None
Alcohol: 13.5%
Total Bottles Produced: 21,990

Tasting Note

Glimmering garnet hue with a fascinating array of aromas from mineral and floral to earthy and spicy/herbaceous. The palate commences savoury with delicious dried herb and mushroom flowing into bright red fruit, with a long and spicy finish. The noteworthy "Gibbston" silky, fine tannins coupled with intriguing layers and intricate detail deliver a refined and classy wine from a truly eccentric growing season (hottest and wettest on record!). This wine personifies everything we love about Gibbston Pinot Noir (powerful, graceful, generous and above all — memorable). This wine is drinking beautifully at release and will continue to develop for 10+ years.