



Valli Waitaki Vineyard Chardonnay 2018

Valli Vineyard Ltd.
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Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime-influenced
Altitude:	200m (656 Feet)
Clones:	B95, 548 and 809
Soils:	Limestone-based soil spread through river gravels
GDD:	Approx. 950
Rainfall:	Approx. 530 per Annum
Vine age:	7 and 11 years old
Yield:	2.5 Tonnes / Hectare
Vine Density:	4167 / Hectare

Winemaking

Harvest Date:	9 th and 17 th April 2018
Brix:	22.7
Whole Bunch Pressed:	100%
New Oak Percentage:	22%
Time in Barrel:	12 Months
Coopers Used:	Damy, Ana Selection
Filtration:	None
Ph at Bottling:	3.5
TA at Bottling:	6.45
Alcohol:	13%
Total Bottles Produced:	2200

Tasting Note

"The 2018 growing season was unusually warm and settled in the Waitaki resulting in a very early harvest. This wine is more textural and tropical than the previous vintages, yet it retains that classic "limey" acidity that we see in all our Waitaki wines. It has aromas of lemon curd, lime, pineapple, and baked biscuits with a hint of nutmeg. On the palate there is a beautiful balance of texture from fermentation on full solids with lees stirring that is complemented by great length derived from the limestone-centric soils. Made in tiny quantities, this is a young wine that unfolds in the glass and will continue to develop elegantly."

