



Valli Gibbston Pinot Gris 2017

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:	Approximately 900
Rainfall:	Approximately 600mm per Annum
Vine Age:	Planted 2001
Yield:	6 Tonnes / Hectare
Vine Density:	3,500 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	23-24 April 2017
Brix:	23
Bottled pH:	3.19
Bottled T.A.:	7.53
Residual Sugar:	3.4 g/l
Fining:	None
Filtering:	Sterile
Alcohol:	13.5%
Total Bottles Produced:	8,100

Tasting Note

Pear, lime zest, almond and cream soda on the nose accentuated by an intense mineral character. A very aromatic Pinot Gris with fantastic cool climate freshness from a notably cool growing season with an intensity coming from the unusually small bunches. The Palate is laden with fruit flavours including many types of pear (Anjou, Williams and Nashi), white peach and citrus. A beautifully textured mid palate is complimented by a vibrant vein of acidity that runs through the wine giving it drive and length. Our Pinot Gris is great for food pairing, delicious on its own and very age worthy. This vintage in particular is one our Winemakers believe will highly reward those hide some in the cellar.