



“The Real McCoy” Pinot Gris Orange Wine 2016

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
Vine Age:	Planted 2001
Harvest Date:	12 April 2016
Time in Oak:	14 Months
Barrels:	5 year old Pinot Noir barrels
Time on Skins:	20 days
Bottled pH:	3.31
Bottled T.A.:	6.0 g/l
Fining:	None
Filtering:	None
Alcohol:	13%
Total Bottles Produced:	1,285

"Orange" wine is a category or genre of wine, sometimes referred to as "amber" or "skins ferment" wines. The category is defined by fermenting white grapes on skins, a technique more often used with red grapes. The spectrum of how the technique is deployed is varied based on producer or region and a range of varieties can be used. In 2016, we again selected Pinot Gris from our McCoy vineyard in Gibbston after our first release in 2015 showed us that the combination of this variety with the ancient technique and our beautifully fragrant subregion was a winning one. The 2016 Real McCoy was made even more like we make our Pinot Noir - we increased the amount of time on skins from our first release (from 11 to 20 days) and added a small amount (5%) of whole clusters. It was bottled with no fining and no filtration and a turbidity of <15NTU! (This means the wine is naturally very clear). We've seen a strong sense of place year after year with Valli Gibbston Pinot Noir and from its inception with Valli Pinot Gris and we continue to see our special place in the Real McCoy Orange Pinot Gris. This reinforces everything we believe about provenance and the importance of site.

The colour is light apricot, much like the lingering hue of an island sunset. This colour comes from the grape skins and the semi-oxidative handling and is as unique as the character of the wine itself. It is a shade darker in 2016 which was a warmer vintage. The nose is quite exotic, leaning towards tropical with lychee, papaya, orchid and star anise. The tropical aromas continue on the palate adding pommegrante to the mix with beautiful fine tannin and fresh acidity that sings loudly of Gibbston. The Real McCoy gives exciting opportunities for food pairing including charcuterie platters, roasts (chicken, ham, pork, turkey), risotto, grilled or poached salmon, Lebanese dishes, Indian cuisine, sushi, and hard cheeses.

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