



VALLI

VALLI VINEYARDS LIMITED

“The Real McCoy” Pinot Gris Orange Wine 2018

Valli Vineyard Ltd.
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Location:	Gibbston Highway, Gibbston, Central Otago
Climate:	Semi-Continental
Altitude:	343m
Clones:	Berrysmith, Sel Oville
Soils:	Alluvial loess between 0.5 and 1 meter deep over firm river gravels and colluviums
GDD:	Approximately 1170
Rainfall:	Approximately 600mm per annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	6.5Tonnes/Hectare
Harvest Date:	30 March 2018
Oak:	12 Months in 5-year-old Pinot Noir barrels
Time on Skins:	32-38 days
Bottled pH:	3.57
Bottled T.A:	5.3
Fermentation Vessel:	1200 litre and 2000 litre open-top fermenters
Alcohol:	13.5%
Total Bottles Produced:	2,900 bottles
Unfined, Unfiltered	



“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 varies based on the producer or region and a range of grape varieties can be used.

In 2018 we again selected Pinot Gris from our Gibbston vineyard with the three previous vintages showing us that the combination of this variety with the ancient technique and our beautifully fragrant subregion is a winning one. The warmer growing season leading up to the 2018 vintage gave us confidence to include more whole bunches in the ferments. Previous vintages we had only one small ferment but in 2018 we had 3 small ferments which enabled us to play with up to 100% whole bunches in one ferment. The pressing decision was made on taste for each ferment and each was pressed in our Italian basket press with between 32-38 days on skins. After 12 months in old Pinot Noir barrels the wine was bottled with no fining and no filtration. Each year we see a greater sense of place in our Valli Gibbston Pinot Noir and 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 of the wine comes from the grape skins and the semi-oxidative handling and is as unique as the wine itself. A warmer vintage, with the inclusion of more whole bunches gave us a pale peach colour that is remarkably similar to the 2017 which was a cool vintage – go figure. The nose is quite exotic with lychee, orange blossom, star anise, and cream soda. The 2018 has more savoury attributes with a delicious sesame seed / umami note along with pomegranate, lychee, and almond. The beautiful fine tannin is more pronounced than previous vintages and is complimented by the fresh acidity that sings loudly of Gibbston. The Real McCoy gives exciting opportunities for food pairing including charcuterie platters, pork roast, risotto, grilled or poached salmon, Lebanese dishes, Indian cuisine, sushi, hard cheeses and a Kiwi classic - fish and chips!