



Valli Burn Cottage Pinot Noir 2018

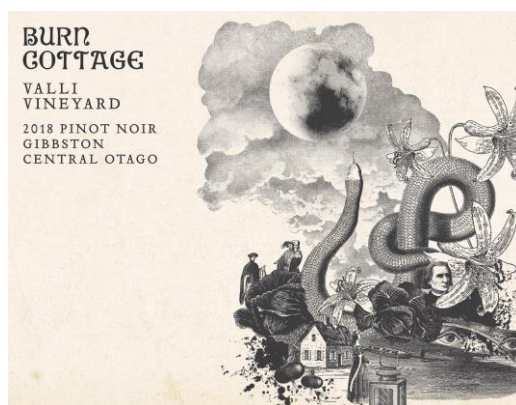
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Location:	Burn Cottage Vineyard, Lowburn, Central Otago
Climate:	Semi-Continental
Altitude:	350m
Clones:	Abel, 115, 667
Soils:	Sandy loams, glacial outwash, schist-derived
Vine Age:	Planted 2003
Vine Density:	5000 vines/Hectare
Harvest Date:	28 th March 2018
Brix at Harvest:	24
Whole Bunch:	25%
Peak Fermentation Temp:	31°C
Cuvaison:	16 Days
Oak Percentages:	New 25%
Coopers Used:	Ana Selection
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	1,173

Winemaker's Note

The 2017-18 growing season was unique with the hottest summer on record for Central Otago as well as the wettest February. The rain served as welcome natural irrigation after a very dry start to summer. We harvested grapes for this wine two weeks earlier than on average. The warmth of the season rewarded us with great fruit concentration while still retaining fresh acidity. The nose is incredibly fragrant with aromas of plum, cherry and mulberry that are interwoven with savory notes of mushroom, leather and earthy loam. The wine is highly textural and exudes the earthiness of previous vintages, a characteristic that we now regard as a hallmark of this Burn Cottage site. The palate is generous and dynamic with fine tannin and great length. This Pinot Noir is highly approachable at release but should continue to evolve for 8+ years. For Valli, it is a fascinating journey learning about this vineyard through very different growing seasons. We continue to observe some significant characteristics of this place that are evident no matter what role nature plays in a given vintage - and she played a leading role in 2018! Working with Burn Cottage has helped us achieve greater perspective about our own vineyards as well as helping us hone our winemaking intuition. Above all we are lucky to share a wonderful collaborative experience with people we both admire and enjoy spending time with.





Burn Cottage Valli Vineyard 2018 Pinot Noir
Gibbston, Central Otago

Finished wine detail:	pH	3.84
	TA	4.3g/L
	Alc	13.7%
Date Harvested:	20 th March 2018	
Average Brix at harvest:	23.1	
Whole cluster percentage:	21%	
New oak percentage:	25%	
Oak Cooperage :	Damy	
Time in fermenter:	18 days	
Vineyard and subregion:	100% Valli Vineyard, Gibbston	
Composition by clone:	CL5 - 37%	
	115 - 21%	
	CL6 - 21%	
	777 - 21%	
Vine Age:	19 years	
Plant density:	4050 vines/Ha	

Vintage Notes: A very warm vintage with above average temperatures in December and January. Mid-season conditions were also very calm with low wind-run and no significant rainfall, so the season was progressing well ahead of usual timing. Some rain, and then overall milder conditions in February and March meant ripening slowed favourably. The 2018 harvest was the earliest to date, similar to the Cromwell Basin. The late season conditions helped to give lovely ripeness, lower acids than usual and fine tannins. Picking was 3-4 weeks ahead of usual.

Winemaker Tasting Notes: One of our dear friends in Central Otago is Grant Taylor, the former winemaker of Gibbston Valley Vineyards and proprietor of Valli Vineyards, one of the great producers of Central Otago. Grant is an iconic figure in Central, equally beloved for his wonderful wines and his quick wit. In 2013 we decided that it would be great fun to swap grapes from each other's estate vineyard and make the wines, with each of us vineyard designating the result, and this is the fifth year of our collaboration doing so. In our view, there is no finer vineyard in the Gibbston region than Grant's. The professionalism, care and love which go into the management of this site are exemplary. The 2018 Burn Cottage Valli Vineyard displays lifted perfume of violets, wild rose, thyme, bright red fruits and spice. This wine has a lovely subtlety and elegance to the palate which is supple, complex and long, finishing with seamless tannin. Approachable now but expect cellaring 7 to 10 years.