

## Valli 25th Anniversary Pinot Noir 2022

Valli Vineyard Ltd.
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## Viticulture

Location: Gibbston Highway, Gibbston, Central Otago

Climate: Semi-Continental

Altitude: 320- 475m

Clones: 777, 115, UCD 5, 114, UCD 6

Soils: Alluvial loess between 0.5 and 1 metre deep over firm river

gravels and colluviums.

GDD: Approximately 960

Rainfall: Approximately 780 mm per Annum

Vine Age: Planted 2000

Yield: 5 Tonnes / Hectare Vine Density: 4,040 / Hectare

Trellis System: VSP Pruning: Cane

## Winemaking

Harvest Date: 30<sup>th</sup> March & 2<sup>nd</sup> April 2022

Brix: 23.8
Whole Bunch: 25%
Peak Fermentation Temp: 34°C
Cuvaison: 25 Days
Oak Percentages: New 29%
Time in Barrel: 11.5 Months

Coopers Used: Ana Selection, François Frères

Fining: None
Filtering: None
Alcohol: 13.5%
Total Bottles Produced: 550 dozen

## **Tasting Note**

"Our 25th vintage in Gibbston delivered idyllic conditions that gave us the opportunity to make two exceptional wines including this commemorative cuvee from our Estate which beautifully articulates in the glass everything we love about Gibbston Pinot Noir. This slightly warmer season shows density and concentration with amazing finesse; perfume; fragrance; fine tannin; bright fruit and delectable earthiness. Although words can not do justice to our love of making wine in Gibbston, this wine delivers everything our hearts, minds and senses could ask of our vineyard in a season we shall treasure not only for the milestone but equally for giving us this extraordinary wine that truly reflects the foresight, the love, the hard work, the commitment, the laughter, the community (and perhaps a bit of luck) that gives us a reason to celebrate 25 years!"

Grant Taylor & Jen Parr - 24th February 2024