



VALLI

VINEYARDS LIMITED

Valli Bendigo Vineyard Pinot Noir 2011

Valli Vineyards Ltd.
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Viticulture

Location:	Bendigo (Chinaman's Terrace), Central Otago
Climate:	Semi-Continental
Clones:	Dijon 667, 777, 115; Abel, 5
Soils:	Soils derived from schist and wind blown loess over deep, free draining gravels on elevated terraces
GDD:	1149
Rainfall:	429 mm per Annum
Vine Age:	Planted 2006
Yield:	5.1 Tonnes / Hectare
Vine Density:	3800 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	6 April 2011
Brix:	25.3
pH:	3.3
T.A.:	7.65 g/l
Whole Bunch:	30%
Peak Fermentation Temp:	32°C
Cuvaison:	23 Days
Oak Percentages:	New 34%, One Year 33%, Two Year 33%
Time in Barrel:	11 Months
Coopers Used:	Saury, Mercurey
Fining:	None
Filtering:	None
Alcohol:	14%
Total Cases Produced:	200

Tasting Note

"Very full, bright and deep purple-red colour, near lurid, and very youthful in appearance. The bouquet is full and softly rounded with aromas of ripe dark plum fruit with some whole bunch dried stalk complexities and savoury game nuances adding layers of interest, all well entwined and integrated. Fullish bodied, broad and weighty flavours of dark berry fruits, plums, dark herbs and oak toast nuances fill the palate. This is up-front, open with accessible, sweet and rich fruitiness, the restrained acidity enhancing the rounded mouthfeel. Some alcohol warmth adds to the generosity, and the tannin extraction builds from mid-palate to provide a firm, grainy texture that leads to a dry, long finish with dark plum and dark herb notes. This is a fulsome, open and sweet, dark plum flavoured Pinot Noir with plenty of tannin structure." - Raymond Chan, March 2013

