



# VALLI

VALLI VINEYARDS LIMITED

## Valli Bannockburn Pinot Noir 2019

### Viticulture

Valli Vineyard Ltd.  
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Location:	Hall Road, Bannockburn, Central Otago
Climate:	Semi-Continental
Altitude:	350m
Clones:	777, 115, UCD 5, 10x5, 113, 13
Soils:	Wind-blown Loess over schist bedrock. Deep, moderately sandy, and free-draining.
GDD:	1165
Rainfall:	Approximately 450 mm per Annum
Vine Age:	Planted 2000
Yield:	5.7 Tonnes / Hectare
Vine Density:	3,500 / Hectare
Trellis System:	VSP

### Winemaking

Harvest Date:	5 <sup>th</sup> , 12 <sup>th</sup> , 16 <sup>th</sup> and 18 <sup>th</sup> April 2019
Brix:	23.7
Whole Bunch:	20%
Peak Fermentation Temp:	31°C
Cuvaison:	26 Days
Oak Percentages:	New 30%
Time in Barrel:	11 Months
Coopers Used:	Ana Selection, Billon
Fining:	None
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	11,028

### Tasting Note

“A bright garnet hue with a captivating fragrance that is both floral and savoury, Accentuated by dark red fruit and flinty aromas. Full of intrigue, this elegant Pinot is from a cooler, elevated site in Bannockburn- in a relatively cool growing season resulting in a taut and energetic wine that is intricately woven with layers of red and black fruit, cedar and mushroom. The flavours are both intriguing and complex with blackberry, raspberry, lilac, cardamom, wild thyme and a hint of iodine. The palate is fluid and silky with vibrant acidity that gives the wine length and memory. Enjoyable at release, this wine is apt for cellaring and will continue to evolve for 12+ years.” *Jen Parr*

