



Valli Bendigo Vineyard Pinot Noir 2010

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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 terrace
GDD:	1198
Rainfall:	350mm per Annum
Vine Age:	Planted 2006
Yield:	5 Tonnes / Hectare
Vine Density:	3800 / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	14 April 2010
Brix:	24.7
pH:	3.27
T.A.:	8.6 g/l
Whole Bunch:	25%
Peak Fermentation Temp:	32.5°C
Oak Percentages:	New 30%, One Year 36%, Two Year 34%
Time in Barrel:	11 Months
Coopers Used:	Cadus, Francois Freres, Ana
Fining:	None
Filtering:	None
Alcohol:	14%
Total Cases Produced:	200

Tasting Note

The Bendigo Pinot Noir is the newest addition to the Valli stable of Single Vineyard Pinot Noirs. Years ago, Grant was involved in the largest-to-date plantings at Bendigo, across 5 different sites. During this time, he identified "Chinaman's Terrace" as his favourite. When the opportunity to make wine from the Zebra Vineyard on Chinaman's Terrace presented itself there was only one answer: YES.

The wines from this very warm part of Otago have been described as "big friendly beasts". They are dark, rich, lush wines capturing the rock reflected heat and ripeness of this special site.