



VALLI

VALLI VINEYARDS LIMITED

Valli Waitaki Vineyard Chardonnay 2020

Viticulture

Location:	Waitaki Valley, North Otago
Climate:	Maritime influenced
Altitude:	200m (656 Feet)
Clones:	B95, 548 and 809
Soils:	Limestone-based soil spread through river gravels
GDD:	Approximately 800
Rainfall:	Approximately 530 per Annum
Vine Age & Density:	9 & 13 years old at 4167 vines / Hectare
Yield:	2 Tonnes / Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	10 th and 26 th April 2020
Brix:	23.6
Whole Bunch Pressed:	100%
New Oak Percentage:	28%
Time in Barrel:	11.5 Months
Coopers Used:	Ana Selection, Bel Air
Bottled pH:	3.50
Bottled TA:	6.0g/l
Filtering:	None
Alcohol:	13.5%
Total Bottles Produced:	2,016

The small bunches were hand-harvested and whole bunch pressed for gentle extraction. The pressed juice was homogenized and put directly to barrel without settling in order to benefit from the full solids during fermentation. The wine was fermented in French oak barriques (28% new) with weekly stirring through malolactic fermentation. It was blended at 11.5

Tasting Note

“The 2020 harvest was “classic” in the Waitaki in terms of the timing of harvest, the low volume and high quality of the fruit. The limestone-rich soils influence both the shape and the flow of this wine with lovely tension across the mid palate and racy acidity extending the finish. The nose has stone fruit, citrus and a lovely savoury note that is derived from the high solids fermentation. The wine is a juxtaposition of intensity and subtlety with a real limey fruit purity at the core. Made in tiny quantities, this young wine is immediately enjoyable and will continue to reward for another decade.” *Jen Parr*

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