

Valli Gibbston Pinot Noir 2019

Viticulture

Location:

Climate:

Altitude:

Clones:

Soils:

GDD: Rainfall: Vine Age: Yield:

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Gibbston Highway, Gibbston, Central Otago
Semi-Continental
343 – 351m
777, 115, UCD 5, 114, 10/5, UCD 6, 113
Alluvial loess between 0.5 and 1 metre deep over firm
river gravels and colluviums
Approximately 909
Approximately 600 mm per Annum
Planted 2000
5.5 Tonnes / Hectare
4040 / Hectare
VSP

Winemaking

Vine Density: Trellis System:

Harvest Date:	7th, 9th, 14th, 19th and 21st April 2019
Brix:	23.3
Whole Bunch:	25%
Peak Fermentation Temp:	32C
Cuvaison:	25 Days
Oak Percentages:	New 30%
Time in Barrel:	11 Months
Coopers Used:	François Frères, Ana Selection, Billon
Fining:	None
Filtering	None
Alcohol:	13%
Total Bottles Produced:	17,604

Tasting Note

"Glimmering garnet hue with captivating aromas of fresh herbs (wormwood, rosemary, and wild thyme) that "leap" out of the glass and are complemented by fig, cherry and dried rose petals. The palate commences savoury with delicious dried herb, dukkah and mushroom flowing into bright red fruit, with a long and spicy finish. The wine has a silky texture with fine tannins and exquisite detail. This vintage has delivered a "classic" Gibbston Pinot Noir that is understated, graceful and complex with so much intrigue creating an aura of suspense. A delight to the senses at release, this wine will continue to captivate for 15 or so years." *Jen Parr*