



VALLI

VALLI VINEYARDS LIMITED

Valli Gibbston Pinot Gris 2020

Valli Vineyard Ltd.
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Viticulture

Location:	Gibbston Highway, Gibbston, Central Otago
Climate:	Semi-Continental
Altitude:	343m
Clones:	Berrysmith, Sel Oville
Soils:	Alluvial loess between 0.5 and 1 meter deep over firm river gravels and colluviums
GDD:	Approximately 909
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	3.5 Tonnes/Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	30 th April 2020
Brix:	22.3
Bottled pH:	3.19
Bottled TA:	8.25g/l
Residual Sugar:	2.8 g/l
Peak Fermentation Temp:	15°C
Fermentation Vessel:	Stainless Steel
Filtering:	Sterile
Alcohol:	13%
Total Cases Produced:	233 dozen

Pinot Gris grapes were whole bunch pressed and settled overnight then racked to a stainless steel tank for a cool fermentation. The wine fermented to near dryness and was left on fermentation lees for about a month before bottling. This winemaking approach was chosen to capture the unique fragrance and freshness on the palate that is the signature of Gibbston Pinot Gris.

Tasting Note

“Rock melon, lime zest, nashi pear, and wet stone on the nose accentuated by a subtle earthy character. The fresh palate exudes ripe citrus, crunchy pear and great drive; showing the intense focus of a cooler growing season. This is a dry and seamless wine with a richly textured midpalate that is complemented by a vibrant vein of acidity that gives the wine great length. Our Pinot Gris is great for food pairing but also delicious on its own and very age worthy” *Jen Parr*

