



# VALLI

VALLI VINEYARDS LIMITED

## “The Real McCoy” Pinot Gris Orange Wine 2019

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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 976
Rainfall:	Approximately 650mm per annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	6 Tonnes/Hectare
Harvest Date:	17 <sup>th</sup> April 2019
Oak:	11 Months in 5-year-old Pinot Noir barrels
Time on Skins:	26-33 days
Bottled pH:	3.55
Bottled T.A:	5.1 g/l
Fermentation Vessel:	2000 litre open-top fermenters
Alcohol:	13.5%

### Winemaking Notes:

*Vintage 2019 marks our 5<sup>th</sup> release of a “skins ferment” Pinot Gris from our Gibbston Vineyard. Once again, the combination of this versatile variety with our modern take on an ancient winemaking technique and this beautifully fragrant subregion is a winning one. We loved the contribution of whole clusters in the ferment of the previous vintage so decided to include an average of 28% whole clusters this year. With the 2019, we took the opportunity to get to know the two Swiss Pinot Gris clones better by fermenting them separately. The Berrysmith was darker, more tannic with stone fruit characteristics while the Sel Oville delivered more citrus, elegance and length to the wine. The pressing decision was made on taste for each ferment and both were pressed in our Italian basket press; the Sel Oville clone after 26 days and the Berrysmith after 33 days on skins. The bone-dry wine went through a full malolactic fermentation and was bottled after 11 months in old Pinot Noir barrels. Each year we see a greater sense of place in our Valli Gibbston Vineyard Pinot Noir and Pinot Gris and we continue to see our special place in the Real McCoy Orange Pinot Gris. This reinforces everything we believe about provenance and the importance of site.*

### Tasting Note:

*The colour of the wine comes from the grape skins and the semi-oxidative handling. The 2019 Real McCoy has a brilliant, peachy/tangerine hue. The nose is laden with stone-fruit aromas (apricot and peach) with lychee, orange blossom and rose petals. On the palate there is almond, Turkish delight, apricot and cream soda. The fine tannin gives the wine both depth and length while the fresh acidity sings loudly of Gibbston. Delicious on its own, the Real McCoy invites many opportunities for food pairing including charcuterie platters, pork roast, risotto, grilled salmon, Chinese, Lebanese and Japanese cuisines, hard cheeses and a Kiwi classic – fish and chips.”*

