



VALLI

VALLI VINEYARDS LIMITED

“The Real McCoy” Pinot Gris Orange Wine 2020

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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 909
Rainfall:	Approximately 650mm per annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	6 Tonnes/Hectare
Harvest Date:	30 th April 2020
Oak:	11 Months in 5-year-old Pinot Noir barrels
Time on Skins:	25 days
Bottled pH:	3.68
Bottled T.A:	6.01 g/l
Fermentation Vessel:	2500 litre open-top fermenter



Winemaking Notes:

Vintage 2020 is our 6th release of a “skins ferment” Pinot Gris from our Gibbston Vineyard. 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 have begun to observe that “The Real McCoy” is perhaps our wine that most obviously expresses seasonality. Each vintage showcases a consistent, recognisable core that is dressed in intriguingly different vintage characters. The 2020 growing season was the coolest in a decade with a long slow ripening period which made us think a lot about how we managed tannin, ultimately deciding on 17% whole clusters, due to the small bunches and high acidity. We pressed the grapes after 25 days on skins when we felt the tannin was resolved. In 2019, we discovered that the Berrysmith clone gives darker wines with more structural tannin while the Sel Oville has less pigment in the skins, giving lighter coloured wines and finer tannin. This vintage was 60% Sel Oville resulting in a much lighter hue largely due to the cool season. The bone-dry wine went through a full malolactic fermentation and was bottled after 11 months in old Pinot Noir barrels. The wine was not fined nor filtered so natural sediment may occur. 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. The Real McCoy also exemplifies our intention to embrace the beauty and honesty of seasonality.

Tasting Note:

The colour of the wine comes from the grape skins and the semi-oxidative handling. The 2020 Real McCoy has a delicate, soft tangerine hue. The nose is deliciously salty with grated orange peel and white blossom. On the palate there is almond, citrus, apricot, and cream soda. The mouthfeel is both creamy and silky with a lovely hint of fine tannin and fresh acidity at the finish. 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.”