



“The Real McCoy” Pinot Gris Orange Wine 2021

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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 960
Rainfall:	Approximately 785mm per annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	4 Tonnes/Hectare
Harvest Date:	30 th April 2021
Oak:	12 Months in 5-year-old Pinot Noir barrels
Time on Skins:	26 days
Bottled pH:	3.75
Bottled T.A:	6.05 g/l
Fermentation Vessel:	2500 litre open-top fermenter
Alcohol:	14%
Total Bottles Produced:	321 dozen

Winemaking Notes:

Vintage 2021 is our 7th release of a “skins ferment” Pinot Gris from Gibbston. The combination of this versatile variety with our modern take on an ancient winemaking technique and this beautifully fragrant subregion continues to be a winning one. Experience is also starting to pay dividends. This Valli wine is perhaps the one that most obviously expresses seasonality. Each vintage showcases a consistent, recognizable core that is dressed in intriguingly different vintage characters. The 2021 growing season was naturally low cropping and disease free allowing us to play with different levels of whole cluster in the four ferments. The bone dry wine went through a full malolactic fermentation and was bottled after 11.5 months in oak. The wine was not 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 sub regionality and expression of site. The Real McCoy also highlights our intention to embrace the beauty and honesty of seasonality.

Tasting Notes:

“The colour of the wine comes from the grape skins and the semi-oxidative handling. The 2021 Real McCoy has a shimmering peach hue. There are complex aromas of sea salt and stone fruit (peach and apricot) with zesty orange peel and subtle white blossom. On the palate there are flavours of ripe stone fruit, citrus, and cream soda. The mouthfeel is both creamy and silky with a lovely hint of fine tannin and lingering acidity at the finish. Delicious on its own, the Real McCoy invites many opportunities for food pairing. We have discovered that this is a great wine for cellaring as the evolution is slow and the wine continues to improve with time.” *Jen Parr*

