



VALLI

VALLI VINEYARDS LIMITED

“The Real McCoy” Pinot Gris Orange Wine 2022

Valli Vineyard Ltd. 2330
Gibbston Hwy, Rd 1
Queenstown 9371
New Zealand
www.valliwine.com
sales@valliwine.com
Ph: +643 428 2971

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 1070
Rainfall:	Approximately 785mm per annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	4.6 Tonnes/Hectare
Harvest Date:	11 th & 12 th April 2022
Oak:	12 Months in 5-year-old Pinot Noir barrels
Time on Skins:	30 days
Bottled pH:	3.54
Bottled T.A:	5.6 g/l
Fermentation Vessel:	2500 litre open-top fermenter
Alcohol:	13.5%
Total Bottles Produced:	220 dozen



Winemaking Notes:

Vintage 2022 is our 8th 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 2022 growing season was naturally low cropping and disease free allowing us to play with higher levels of whole cluster ranging from 27-100% across 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 fined or 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 2022 Real McCoy has a stunning tangerine hue. There are immediately inviting aromas of apricot, peach, and juicy mandarin, with cream soda, wild sage, and delicate white blossom. On the palate there are flavours of ripe stone fruit, citrus, and vanilla. 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 - July 2023