



VALLI

VALLI VINEYARDS LIMITED

Valli Gibbston Pinot Gris 2018

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 1170
Rainfall:	Approximately 600 per Annum
Vine Age & Density:	Planted 2001 at 3500 vines/hectare
Yield:	6.5 Tonnes/Hectare
Trellis System:	VSP

Winemaking

Harvest Date:	30-31 March 2018
Brix:	23.5
Bottled pH:	3.28
Bottled TA:	5.7g/l
Residual Sugar:	3.5g/l
Fermentation Vessel:	Stainless Steel
Filtering:	Sterile
Alcohol:	14%
Total Bottles Produced:	9,300

Tasting Note

“Pear, lime zest, almond, and mandarin on the nose accentuated by an intense mineral character. A very aromatic Pinot Gris with a distinctive creamy texture from a notably warmer growing season. The palate exudes delicious fruit flavours including many types of pear, white peach and citrus. We see riper citrus appearing in this vintage with a wonderful hint of orange. A richly textured midpalate is complimented 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 ageworthy.”