



VALLI

VALLI VINEYARDS LIMITED

Valli Levi Pinot Noir 2022

This unique Pinot made from an elevated site in the Pisa subregion celebrates the accomplishments of Levi, New Zealand's first bowel cancer medical detection dog. Bred from top European working lines, Levi is big, bold, black and extremely dedicated to his work. When off-duty, he enjoys life on the farm and walks on the beach. We are proud to donate proceeds from Levi to K9MD, an Otago charity that trains Levi and other clever dogs for the early detection of cancer.

Jen Parr
WINEMAKER

K9MD
FOUNDER & CEO

UNFINED, UNFILTERED, CONTAINS SULFITES.
CONTAINS APPROXIMATELY 8.3 STANDARD DRINKS.

PRODUCED & BOTTLED BY
VALLI VINEYARDS, SHEG GIBBSON, CENTRAL OTAGO, NEW ZEALAND.
ORIGINAL ARTWORK BY CHARLES HANNAH
WINE OF NEW ZEALAND

750ML WWW.VALLIWINE.COM 14.0% ALC/VOL

Viticulture

Location: Mt Pisa, Central Otago
 Climate: Semi-Continental
 Altitude: 336-352m
 Clones: Abel, 115
 Soils: Clyde shallow sandy loam; undulating
 GDD: 1,100
 Rainfall: Approximately 550mm per Annum
 Vine Age: Planted 2007
 Yield: 5.3 Tonnes / Hectare
 Vine Density: 2,500/Hectare
 Trellis System: VSP
 Pruning: Spur

Winemaking

Harvest Date: 14th April 2022
 Brix: 24.9
 Whole Bunch: 45%
 Peak Fermentation Temp: 29°C
 Cuvaision: 32 Days
 Oak Percentages: New 25%
 Time in Barrel: 11.5 Months
 Coopers Used: Ana Selection
 Fining: None
 Filtering: None
 Alcohol: 14%
 Total Bottles Produced: 196 dozen

Tasting Note

“This special cuvee comes from the Highgrange Vineyard, an elevated site on Mt. Pisa. It celebrates the accomplishments of Levi, New Zealand’s first bowel cancer medical detection dog. We are proud to donate proceeds of this wine to K9MD, an Otago charity that trains Levi and other clever dogs for the early detection of cancer. “Levi” Pinot Noir has a captivating nose of plum, baked cherry and chinese five spice. The palate is silky and rich with wonderful layers of red fruit and spice that are woven together by an abundance of fine tannin and bright acidity. A unique wine that is best enjoyed with a special meal and great company over the next 15+ years.”
Jen Parr - October 2023