



VALLI

Valli Bendigo Pinot Noir 2023

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



Viticulture

Location:	Lakefront Terrace, Bendigo, Central Otago
Climate:	Semi-Continental
Altitude:	310 – 350m
Clones:	777, 5, Abel, 115, 943
Soils:	Windblown Loess on bands of mineral-rich dark red (ferrous), orange clays, and pedogenic lime (calcium carbonate). Intermixed with schist and quartz.
GDD:	Approximately 1,334
Rainfall:	Approximately 334mm
Vine Age:	Planted 2017, 2018
Average Yield:	5 Tonnes / Hectare
Vine Density:	2,500 / Hectare
Trellis System:	VSP
Pruning:	Spur & Cane

Winemaking

Harvest Date:	29 th March, 4 th , 6 th , 9 th , 24 th April 2023
Average Brix:	24
Whole Bunch:	40%
Peak Fermentation Temp:	30°C
Average Cuvaion:	28 Days
Oak Percentages:	New 26%
Time in Barrel:	11 Months
Coopers Used:	Ana Selection, Richelieu, Mercurey
Fining:	None
Filtering:	Cross Flow
Alcohol:	13.5%
Total Bottles produced:	2,045 dozen

Tasting Note

“Deep garnet hue with a seductive and slightly bashful nose of blackberry, dark cherry, plum, lily, sweet pea, rosemary, birch, and dark chocolate. The palate is tightly woven with layers of dark fruit and spice laced together by a fresh vein of acidity. The mouth-coating tannins give an inviting warmth to the wine, reminiscent of sitting by a campfire under a starlit sky. This exceptional vintage is generous yet restrained and has a tangy freshness derived from grapes grown at elevation. Captivating in its youth, this wine should develop beautifully for 20+ years.” *Jen Parr - October 2024*