



2008 Valli Bannockburn Vineyard Pinot Noir

Total Production: 550 cases

Harvest Date: 16 April 2008

VITICULTURE

Vine Clone: 115 / 777

Vineyard Location: Bannockburn, Otago

Climate: Semi-continental

Vines planted: N/A

Soils: Wind-blown loess over schist bed rock, deep moderately sandy and free-draining

Rainfall: 400 mm

GDD: 1100

Yield: 5.5 T/ha

Brix: 25.0

WINEMAKING

Fermentation: 25% whole bunch/75% de-stemmed; peak fermentation temperature 32 deg C;
30% new oak, 40% one year, 30% two year; post fermentation maceration time: 10 days

Alcohol: 14.0%

pH: 3.51

TA: 6.5 g/l

Fining: none

Filtering: coarse (through 4 micron filter)

TASTING NOTES

Perfumed, ripe plum fruit, mocha and toffee notes.

Rich ripe dense fruit, up front power layered with complex spice from barrels and use of whole bunches.

Seriously drinkable now but expect it will continue to develop for at least 7-8 years.

