



Inspired by his passion for winemaking, Gibbston Valley Winery founder, Alan Brady, planted his first vines in Gibbston in the early 1980s. At 45 degrees south of the equator, his vines were right on the knife-edge of possibility for grape cultivation. Everyone thought that it was too cold for grapes here, but Brady had a hunch, and he was right.

After his initial plantings, Alan realised the trials and tribulations of being a winemaker. He learned that certain varieties thrived in the region's cool, continental climate.

Alan planted Gibbston Valley's first commercial vineyard, Home Block, in 1983 and released Central Otago's first commercial vintage in 1987. The wine gained considerable recognition, creating Central Otago's first footprint in the world of winemaking. Soon others followed.

Today, Central Otago is regarded as one of the top three regions in the world for Pinot Noir along with Burgundy in France and Oregon in the USA.

More than 30 years after the first vines were planted, the team is still inspired by the unique environment that. With the restaurant, wine cave and adjacent Gibbston Valley Cheesery on site, Gibbston has become a worldwide travel destination and the most-visited winery in New Zealand.



GIBBSTON VALLEY

GV COLLECTION PINOT NOIR 2014

From a blend of sites, multiple ferments go into the GV Pinot, creating a complex, age worthy wine. Drawn from premium Bendigo and Gibbston vineyards, GV Collection wines are classically sculpted, pure expressions of Central Otago.

Varietal: Pinot Noir

Winery:	Gibbston Valley	Wine region:	Central Otago
pH:	3.61	Alcohol:	14%
Residual sugar:	<1 g/l	TA:	5.9 g/l
Closure:	Screwcap	Cellaring potential:	2021 - 2026

Tasting Note

Deeply coloured crimson red. The nose has lovely perfume, with lovely violet aromas, and a floral lift over gentle clove, cherry and plum aromatics. Very shapely and precise flavours follow; these slide suavely with spirited energy. The detail and precision is evident on the finish; nervy enough with generosity and panache, it ends with lengthy style.

Winemaking

Four Bendigo vineyards (90%) and 1 Gibbston (10%). Bendigo provided structure and weight, Gibbston fragrance.

5 vineyards provided hand picked fruit, divided into multiple small batch ferments. A mix of styles and percentages of whole cluster was used, ranging from long macerations to short, with 0-100% whole cluster (final blend has 17%). Each ferment was pressed individually, and only blended after 10 months in French oak, 20% new.

Reviews

5 Stars – Raymond Chan

