



# PYRAMID VALLEY

NEW ZEALAND



## 2022 NORTH CANTERBURY CHARDONNAY

### *Season summary*

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

### *Tasting note*

Slightly hazy, lemon golden hue. Complex aromas of grilled nuts, citrus fruits, florals and a hint of lemon rind. Mouth-watering acidity drives the wine with laser focus, flavours of citrus fruits, toasted nuts and a creamy texture gives the wine body and weight. A classic North Canterbury Chardonnay that is fully ripe and saline.

### *Viticulture*

Old vine Mendoza Chardonnay from Waipara Springs on Omihi clay soils, planted between 1982-1990. One barrel of first crop Chardonnay from our Central Otago farm in Lowburn.

Harvested: 1 - 14 April 2022

### *Winemaking*

Hand-picked and fermented with natural vineyard yeasts and aged in 20% new French oak barrels and 38% in a concrete Tulipe for 12 months before settling in a concrete Tulipe on light lees for a further 5 months. Bottled unfinned and unfiltered.

### *Chemical Analysis*

Alcohol: 14%

pH: 3.34

TA: 5.9g/L

Suitable for Vegetarian/Vegan: Yes

