



PYRAMID VALLEY

NEW ZEALAND

2024 NORTH CANTERBURY ORANGE

Variety/Blend

54.5% Gewurztraminer, 32.5% Pinot Gris, 9.7% Sauvignon Blanc, 2.1% Pinot Noir, <1% Muscat and Chardonnay

Season Summary

The growing season was influenced by the El Niño weather pattern resulting in warm dry growing conditions that produced good yields and perfectly ripe fruit. The end of the season was extremely dry allowing for great concentration of flavours.

Viticulture

From three vineyards in North Canterbury, all farmed without the use of synthetic chemicals or fertilisers. The Biogro-certified Good Family Vineyard on Georges Rd plant on Glasnevin Gravels and Gewurztraminer from Karen's block on Church Road, which is conversion to Biogro and a small amount of sparkling pressing from our Biogro-certified Waikari Estate. Harvested: 24 March - 12 April 2024

Winemaking

Primarily whole bunch fermented for 12 - 24 days in open top fermenters with a small amount of sparkling pressings added during fermentation. Aged in concrete Tulipes, clay amphora and old barrels for 10 months without SO₂. A small amount of SO₂ was added to retain freshness in the wine prior to being bottled unfined and unfiltered in November 2023.

Tasting Note

Slightly hazy orange hue. Lifted complex nose of ginger, exotic spices and florals. An explosion of flavour hits your mouth with Christmas spices, savoury herbs and orange rind, turkish delight. Soft fine tannins coat the mouth leaving a savoury and moorish finish. Matches well with aromatic foods such as massaman curry or cured meats and cheeses.

Chemical Analysis

Alcohol: 13.5% pH: 4.03 TA: 3.9g/L SO₂: 20ppm
Suitable for Vegetarian/Vegan: yes

