



PYRAMID VALLEY

NEW ZEALAND

2024 NORTH CANTERBURY ROSÉ

Variety/Blend

100% Pinot Noir

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

Sustainably farmed, free of artificial chemicals or fertilisers in Waipara, North Canterbury. Old vine 10/5 Pinot Noir from the Waipara Springs vineyard planted in the early 90's managed by the Pyramid Valley team. Harvest date: 29 March - 2 April 2024

Winemaking

Whole bunch pressed, fermented with natural vineyard yeasts in a combination of $\frac{2}{3}$ in concrete Tulipes and $\frac{1}{3}$ in old puncheons. The wine was aged on its ferment lees without SO₂ for 6 months prior to blending in December 2024. Bottled in February 2025.

Tasting Note

Pale Salmon hue. Fresh, mineral nose with aromas of watermelon, strawberries and brioche. Clean salivating texture with flavours of watermelon and strawberry, supported by a rich creamy mouth feel saline acidity, long and moreish. Well suited to a summer salad and quiche

Chemical Analysis

Alcohol: 13.5%

pH: 3.31

TA: 6.8 g/L

SO₂: 65ppm

Suitable for Vegetarian/Vegan: yes

