



# PYRAMID VALLEY

NEW ZEALAND



## 2024 KERERŪ ROAD CHARDONNAY

### *Season summary*

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening. The higher elevation and cooler daily temperatures of Mangatahi retained beautiful acidity at harvest.

### *Tasting note*

Golden lemon hue. Characters of nectarine, pear, ripe apples, Meyer lemon and a hint of shortbread. A lovely soft nutty texture that builds in richness before the unique saltiness found in all our Pyramid Valley Chardonnay comes through in the long, rice paper-like finish. Absolutely delicious.

### *Viticulture*

Ancient river terraces of silt loam and red-metal gravels. Single parcel of Dijon 548 Chardonnay converted to our regenerative viticulture programme. In conversion with BioGro New Zealand. Harvested: 11 March 2024

### *Winemaking*

Hand picked, whole bunch pressed. Wild ferment in a combination of Nico Velo concrete tulipes and seasoned oak, and aged on lees for 14 months. Bottled unfiltered.

### *Chemical Analysis*

Alcohol: 14%

