



# PYRAMID VALLEY

NEW ZEALAND



## 2023 FIELD OF FIRE CHARDONNAY

### *Season summary*

In mid-October a snow storm reduced potential yields to  $\frac{1}{3}$  of normal. Under the influence of La Nina, the vines had good growth. Rainfall and cool weather during the flowering period resulted in a very light set. The regular rainfall up to harvest had us on edge, but diligent viticulture and the lighter yields allowed us to hang the fruit out till late April and achieve optimum ripeness. The resulting wines are an elegant, pure expression of our Waikari farm.

### *Tasting note*

Green lemon hue. Pure nose of Meyer lemon, freshly cut limes, creme fraiche, grilled almonds, ocean spray and mineral complexity. A saline, linear palate with a powerful crackling acidity. Taught yet rich, concentrated flavours reminiscent of lemon and lime, crushed salt and samphire. Almost margarita-like. A wine with great purity, fine powdery structure and a long moreish, mineral finish.

### *Viticulture*

Planted between 2000-2002 at 11,111 vines/ha and a second planting in 2018, farmed biodynamically from inception. This unique, south-east facing site has varied soils, graduating from top to bottom on the slope, through primarily shallow (10-15cm) glauconitic clays over well drained limestone. Harvest date: 24 April 2023.

### *Winemaking*

Whole bunch pressed and transferred to barrel without settling. Wild ferment, in an aged French oak barrel. 12 months on lees in barrel, then aged on light lees for 5 months in barrel prior to bottling unfiltered and unfiltered in August 2024.

### *Chemical Analysis*

Alcohol: 12.5%      pH: 3.25

TA: 7.2g/L

Closure: Diam Origine 10 cork and wax cap

60 cases of 6 x 750ml bottles produced.