



# PYRAMID VALLEY

NEW ZEALAND



## 2023 EARTH SMOKE PINOT NOIR

### *Season Summary*

In mid October a snowstorm 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*

Ruby hue with great clarity. Spices reminiscent of Shichuan pepper, iodine, crushed rocks, brooding aromas of savoury dark fruits, and spicy complexity. A fine, compact palate that is expansive with a core of red fruits and an umami, moreish complexity surrounded by soft fine tannins and a saline, palate-activating structure. A pure, vibrant and elegant expression of Earth Smoke.

### *Viticulture*

Planted between 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. An expansive, east-facing slope. Strong, beautifully structured soils; 30% clay, 15% active lime. Harvest date: 27 April 2023.

### *Winemaking*

Carefully hand sorted, fully destemmed and fermented with yeasts from the vineyard, gently fermented using infusion methods for 25 days. Settled in tank before being transferred to French wooden barrels. Elevage of 18 months, then bottled unfined and unfiltered.

### *Chemical Analysis*

Alcohol: 12.5%      pH: 3.80

TA: 5.0g/l

Closure: Diam Origine 10 cork and wax cap

209 cases of 6 x 750ml bottles produced