



# PYRAMID VALLEY

NEW ZEALAND



## 2023 LION'S TOOTH 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*

Lemon straw hue. Mineral, complex nose of flint, toast, mascarpone, mandarin peel, orange blossoms and cashew nuts. Great depth. Concentrated, focused flavours envelop the palate with bursts of acidity and a phenolic breadth this site always delivers. Lemon curd, mandarin, ocean mist, toasted nuts and creme brulee flavours unfold. Great length and drive with saline acidity.

### *Viticulture*

Planted from 2000-2002 at 11,111 vines/ha and a second planting in 2018, farmed biodynamically from inception. Steeply inclined, east facing home block. Beautiful soils, with nut and crumb structure and great mineral fertility: 30% clay, 15% active lime. 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: 3.23  
TA: 7.0g/L

Closure: Diam Origine 10 cork and wax cap

125 cases of 6 x 750ml bottles produced.