



# PYRAMID VALLEY

NEW ZEALAND



## 2023 ANGEL FLOWER PINOT NOIR

### *Season summary*

In mid October a snow storm reduced potential yields to ⅓ 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*

Bright ruby hue. Expressive floral nose of rose petals, dried herbs and summer berries, gravelly savouriness, the complexity leaps out of the glass. A finely detailed palate that is mineral and savoury, and a hint of iodine, with flavours of berry compote and fresh sour cherries. A fine, grainy structure and an understated power drives the wine, resulting in a long, subtle finish.

### *Viticulture*

Planted between 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. A beautiful, very steep, north-facing block. Coarse, shallow soils that enhance the aromatics; 20% clay, 3-7% active lime.

Harvest dates: 20 April 2023

### *Winemaking*

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

### *Chemical Analysis*

Alcohol: 12.5%      pH: 3.71

TA: 5.1g/L

Closure: Diam Origine 10 cork and wax cap

207 cases of 6 x 750ml bottles produced.