



# PYRAMID VALLEY

NEW ZEALAND



## 2023 NORTH CANTERBURY SAUVIGNON +

### *Variety/Blend*

100% Sauvignon Blanc

### *Season Summary*

A cooler season, with higher than average rainfall over the growing season with some warm sunny days interspersed, resulting in lush, healthy canopies. With diligent viticulture we picked beautifully ripe fruit in good condition.

### *Viticulture*

Sourced from two vineyards in North Canterbury - the BioGro certified Good Family Vineyard on Georges Road planted on Glasnevin Gravels, and the Fraher Vineyard planted on Omihi Clay soils.

Harvested: 6 - 11 April 2023

### *Winemaking*

Pressed and naturally settled for a few days prior to racking and fermenting using wild yeasts in 70% concrete Tulips and 22% old barrels. 8% skin fermented. 100% malolactic fermentation and left on lees for 6 months prior to bottling in November. Skin fermentation and malolactic fermentation is used to help naturally balance the acidity of Sauvignon Blanc while still showing the freshness and vibrancy the variety is known for.

### *Tasting Note*

Golden lemon hue. Subtle aromas of meadow flowers and lemongrass. Full, mouth-filling texture with subtle notes of lemongrass and dried herbs. Salivating acidity offering the wine length and a moreish quality.

### *Chemical Analysis*

Alcohol: 13.5% pH: 3.09 TA: 6.2 g/L SO2: 60ppm

Suitable for Vegetarian/Vegan: yes

