



WINEMAKING

The fruit was hand-picked and hand-sorted before being crushed as whole bunches and left to soak on skins for between one and four hours. It was then gently pressed in a horizontal bag press. The juice was homogenised in tank before being transferred, without settling into seasoned barrels. Fermentation proceeded with ambient yeasts, followed by full malolactic conversion. No additions were made, and the wine remained on its lees without sulphur for 12 months before being blended and sulphured in April 2025. The wine then spent a second winter on light lees in stainless steel, allowing natural settling to occur. It was bottled unfined and unfiltered in September 2025 and sealed under Diam 10.

IMPRESSIONS

The 2023/2024 growing season was shaped by El Niño, bringing warm, dry conditions that resulted in moderate yields and beautifully ripe fruit. An especially dry finish to the season concentrated flavours while contributing to higher natural acidity and very low pH levels.

Field of Fire is situated on the lower part of the slope, where glauconitic clays overlay well-drained limestone. This unique site consistently produces a Chardonnay with remarkable tension, precision, and drive.

A saline, linear Chardonnay with powerful, crackling acidity. Taut yet rich, it delivers concentrated flavours of lemon and lime, crushed sea salt, and samphire. Great purity and a fine, powdery texture provide structure, leading to an exceptionally long, moreish, mineral finish. A Chardonnay of precision, energy, and place. Drink 2027–2040.

|                  |                                                                       |               |                                                                                             |
|------------------|-----------------------------------------------------------------------|---------------|---------------------------------------------------------------------------------------------|
| Collection       | Botanicals                                                            | Region        | North Canterbury                                                                            |
| Appellation      | Waikari                                                               | Vineyard(s)   | 100% Estate Grown, 100% Pyramid Valley Waikari                                              |
| Variety          | Chardonnay                                                            | Clones        | Mendoza, Dijon 548, Dijon 95, Monte                                                         |
| Season           | Light cropping, warm dry vintage.<br>GDD: 1,013<br>Rainfall: 259.6 mm | Viticulture   | High Density (11,111 vines/ha).<br>Certified organic. Biodynamic.<br>Regeneratively farmed. |
| Harvest Date     | 14–16 April 2024                                                      | Production    | 44 hl/ha                                                                                    |
| Harvest Analysis | Brix: 21.9°, TA: 10.3-12,<br>pH: 3.05-3.13                            | Wine Analysis | Alc: 12.5%, TA: 8.3, pH: 3.25                                                               |