



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.

Lion’s Tooth is situated on the mid-slope of the hill, where deep, well-structured clay-limestone soils consistently produce a Chardonnay of remarkable chalky breadth, tension, precision, and drive.

A complex, expressive Chardonnay with an expansive, dense-yet-airy palate. Layers of grilled lemon, mandarin peel, toasted cashew, orange blossom, and crème brûlée unfold over a chalky, powdery texture, with saline acidity driving a long finish. A wine of depth, energy, and persistence. 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. GDD: 1,013 Rainfall: 259.6 mm	Viticulture	High Density (11,111 vines/ha). Certified organic. Biodynamic. Regeneratively farmed.
Harvest Date	15–16 April 2024	Production	38 hl/ha
Harvest Analysis	Brix: 21.9–23.3°, TA: 10.6–11.1 pH: 3.04–3.10	Wine Analysis	Alc: 13.0%, TA: 8.1, pH: 3.25