

PYRAMID VALLEY

ANGEL FLOWER PINOT NOIR | 2024



WINEMAKING

Hand-picked, hand sorted and 100% destemmed. Fermented with wild yeasts in open top concrete and oak fermenters. Cap is wet once a day with a small amount of wine and hand plunged once a day during the peak of the ferment. 23-27 days on skins. Settled in tank before being transferred to French oak barrels. Elevage of 18 months, then bottled unfined and unfiltered in September 2025. Sealed in Diam 10 cork.

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.

Angel Flower is situated on a beautiful, very steep, north-facing block on coarse, shallow soils of 20% clay and 3-7% active lime that enhance the aromatics.

A darker expression of Angel Flower in 2024. Dense ripe fruit wraps around the lifted florals and roasted beetroot. The palate is full and dense, rich, ripe red fruits coat the chalky structure. Very layered and long, silky tannins with powerful, compact fruit that with some air and/or bottle age, will truly sing. Drink 2026-2036.

Collection	Botanicals	Region	North Canterbury
Appellation	Waikari	Vineyard(s)	100% Estate Grown, 100% Pyramid Valley Waikari
Variety	Pinot Noir	Clones	113, 114, 115 667, 777, UCD5, Abel
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	10 April 2024	Production	44 hl/ha
Harvest Analysis	Brix: 24.5°, TA: 8.5, pH: 3.18	Wine Analysis	Alc: 13.5%, TA: 4.6, pH: 3.89