



## 2016 PYRAMID VALLEY EARTH SMOKE PINOT NOIR

### *North Canterbury, New Zealand*

32hl/ha from this expansive, east-facing slope. Strong, beautifully structured soils; 25% clay, 15% active lime.

Carefully sorted, hand destemmed, and partially crushed by foot. Fermented with yeasts from the vineyard, cuvaision of one lunar cycle, 27-28 days. Settled for another lunar cycle, transferred by gravity to barrel, all French, 10% new. Elevage of 12 months, then bottled unfinned and unfiltered, on a propitious day.

Alc. 13.4%. 580 cases of 6 x 750ml produced.

### **Tasting note**

Saturated, opaque ruby/garnet.

Fascinatingly, astonishingly, unlike its sibling, the Angel Flower, given proximity and wine-making and -growing equalities: pungent soil tones, tobacco/bark and fresh-turned earth, also with dried herbs: bay, lavender, Mexican oregano, even. The fruit spectrum is blue and black. Really sings soil, stratum.

Great weight and texture, dense but mouth-coating, with brighter fruit flavours than the nose might suggest: blueberry, blackberry, sloe. Salinity, from significant active lime in the soil, waters the mouth, extending an already obdurate length. Whereas, with vine age, the Angel Flower is adding content to its early charm, the Earth Smoke seems to be marrying fruit succulence to its established, adamantine, soil-sponsored clout.