



PYRAMID VALLEY

NEW ZEALAND

2016 PYRAMID VALLEY FIELD OF FIRE CHARDONNAY

North Canterbury, New Zealand

This tiny, south-east facing block has slightly variable soils, graduating from top to bottom on the slope, through primarily shallow (10-15 cm) glauconitic clays over chalky limestone; 20-25% clay, 5-10% active lime.

Mid-April pick, whole bunch pressed. Vineyard yeast ferment of several months, half in clay giare, and half in aged French demi-muids. Natural spring malolactic fermentation. Ten months on lees in barrel and clay. Bottled unfinned and unfiltered.

Alc. 14.2 %. 240 cases of 6 x 750ml produced.

Tasting note

Brilliant, pale straw yellow.

Complex aromatics: boxwood and petrichor minerality open without hesitation to ripe white peach, bright pink grapefruit, lime pith, and subtle hints of dried herbs and toasted brioche.

A supple and generous roundness which dances across palate. This 2016 Field of Fire is a standout example of power and intensity complimented by incredible poise and a lively, playful length. Pure eruption from soil and season.

