



## **2016 PYRAMID VALLEY LION'S TOOTH CHARDONNAY**

### ***North Canterbury, New Zealand***

Yields of 30 hl/ha from this steeply inclined, east facing home block. Beautiful soils, with nut and crumb structure and great mineral fertility: 30% clay, 15-20% active lime.

Mid-April pick, whole bunch pressed. Vineyard yeast ferment of several months, half in clay giare, half in aged French demi-muids. Natural, spring malolactic fermentation. Ten months on lees in barrel and clay, then bottled unfinned and unfiltered. Bottled aged 1 year before release.

Alc. 14.6 %. 250 cases of 6 x 750ml produced.

### **Tasting note**

Brilliant, pale platinum gold.

Youthfully closed at first pour, but opening with intense and diverse aromas, ranging from wet slate minerality, to Granny Smith apples, Meyer lemon, and juicy nectarine, backed by enticing empyreumatics.

A chalky mouthfeel and broad shouldered body, work towards creating a synergy to be reckoned with. Power and vivacity are complimented by ongoing length, like an arm reaching out and pulling you back in for more.