



PYRAMID VALLEY

NEW ZEALAND

2018 NORTH CANTERBURY CHARDONNAY



Variety/Blend

100% Chardonnay

Season Summary

The long warm summer meant that the grapes achieved perfect maturity levels at harvest. The long warm spells were intermittently interrupted by showers which provided much needed water for the vines. In the last two weeks of March the season gave us the typical Nor west wind which rapidly increased ripening, allowing us to start the harvest at the beginning of April.

Tasting Note

Slightly hazy appearance with a golden lemon hue. Attractive nose with Nashi pear and citrus fruits, with an underlying savoury complexity. The palate is vibrant with tension and length, showing a nice mixture of bright fruit and savoury elements that North Canterbury is renowned for.

Viticulture

Clone 5 and Mendoza Chardonnay from the Three Sisters Vineyard on Mackenzies Rd in Waipara. The Vineyard soils are Rangitata gravels and it was planted between 2001-2004. Harvested 3/4/2018 - 9/4/2018

Winemaking

Hand-picked and fermented with natural vineyard yeasts and aged in French barrels, 20% new for 12 months before settling in stainless steel on light less for a further 4 months. Bottled unfinned and unfiltered. 960 cases of 6 x 750ml produced

Chemical Analysis

Alcohol: 13.5% pH: 3.48

TA: 6.4 g/L SO₂: 30/70

Other additives: None

Suitable for Vegetarian/Vegan: Yes

