



# PYRAMID VALLEY

NEW ZEALAND



## 2019 FIELD OF FIRE CHARDONNAY

### *Season summary*

The spring and early summer were cool with high rainfall resulting in good canopies and smaller crops. From Christmas through till harvest, we experienced very warm and settled weather which resulted in beautifully ripe, clean fruit at harvest.

### *Tasting note*

Pale straw yellow hue.

Aromatics of ripe yellow stone fruits, lemon curd, honey-dew melon, white flowers and flinty mineral complexity. Powerful flavours of grilled hazelnuts, toasted brioche, yellow stone fruits lead to a mineral saline texture with great acidity which gives the wine great persistence.

This 2019 Field of Fire is an elegant youthful example of power and intensity which should age gracefully for many years.

### *Viticulture*

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. Harvest date: 17 April 2019.

### *Winemaking*

Foot stomped and whole-bunch pressed. Vineyard yeast ferment, in aged French oak. Natural spring malolactic fermentation. 17 months on lees in barrel. Bottled unfinned and unfiltered.

108 cases of 6 x 750ml bottles produced.

### *Chemical Analysis*

Alcohol: 13%      pH: 3.18

TA: 7.0g/L      SO<sub>2</sub>: 20/75ppm

Other additives: None

Suitable for Vegetarian/Vegan: Yes

