



PYRAMID VALLEY

NEW ZEALAND



2020 EARTH SMOKE PINOT NOIR

Season Summary

Spring and early summer were warm and dry resulting in good flowering and crops. From early Christmas through to harvest we experienced very warm, dry and settled weather resulting in beautifully ripe, clean fruit at harvest.

Tasting note

Vibrant ruby/garnet with great clarity. Brooding aromas of blue/black fruits, spicy complexity and lifted florals. Dense compact palate with a core of lovely ripe red fruits, savoury, sappy complexities surrounded by soft fine tannins and a salty salivating structure. A pure vibrant expression of Earth Smoke.

Viticulture

Planted between 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. An expansive, east-facing slope. Strong, beautifully structured soils; 25% clay, 15% active lime. Harvest date: 6 April - 14 April 2020

Winemaking

Carefully hand sorted, fully destemmed and fermented with yeasts from the vineyard, gently fermented using infusion methods for 21-27 days. Settled in tank before being transferred to French wooden cuves and barrel. Elevage of 18 months, then bottled unfined and unfiltered.

Chemical Analysis

Alcohol: 13.5% pH: 3.67
TA: 5.6g/l SO₂: 55ppm

Other additives: None
Suitable for Vegetarian/Vegan: Yes

652 cases of 6 x 750ml bottles produced.

