



PYRAMID VALLEY

NEW ZEALAND



2020 FIELD OF FIRE CHARDONNAY

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

Golden straw yellow hue. Aromatics of ripe yellow stone fruits, brioche, 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.

Viticulture

Planted between 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. This tiny, south-east facing block has slightly variable soils, graduating from top to bottom on the slope, through primarily shallow (10-15cm) glauconitic clays over chalky limestone; 20-25% clay, 5-10% active lime.

Harvest date: 12 April 2020.

Winemaking

Foot stomped and whole bunch pressed. Vineyard yeast ferment, in aged French oak barrels. 20 months on lees in barrel. Then aged on light lees for 6 months in stainless steel prior to bottling unfined and unfiltered in June 2022.

Chemical Analysis

Alcohol: 14.0% pH: 3.07
TA: 8.9g/L SO₂: 75ppm
Other additives: None
Suitable for Vegetarian/Vegan: Yes

275 cases of 6 x 750ml bottles produced.

