



PYRAMID VALLEY

NEW ZEALAND



2020 NORTH CANTERBURY CHARDONNAY

Season summary

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

Tasting note

Slightly hazy, unfiltered appearance with a golden lemon hue. Complex mineral nose with hazelnut, grilled almond notes supported by ripe stone fruits, citrus fruits and an underlying salinity.

Viticulture

Old vine Mendoza Chardonnay from Waipara Springs on Omihi clay soils, planted between 1982-1986. Clone 5 and Mendoza Chardonnay sourced from the Three Sisters Vineyard on Mackenzies Rd in Waipara planted between 2001-200 on Rangitata gravels.
Harvest dates: 19 March - 24 March 2020.

Winemaking

Hand-picked and fermented with natural vineyard yeasts and aged in 20% new French oak barrels for 12 months before settling in stainless steel on light less for a further 4 months. Bottled unfiltered and unfiltered.

1,586 cases of 6 x 750ml bottles produced.

Chemical Analysis

Alcohol: 14.32% pH: 3.21
TA: 6.7g/L Total SO₂: 70ppm
Other additives: None
Suitable for Vegetarian/Vegan: Yes

