



PYRAMID VALLEY

NEW ZEALAND



2020 SPRINGS CHARDONNAY, NORTH CANTERBURY

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

Golden lemon hue.

Aromas of vibrant summer fruits mixed with complex mineral notes. Concentrated palate of ripe stone fruits and great texture and weight followed by a salty mineral drive that reins in the wine giving it great poise and length.

Viticulture

Hand-picked, dry grown old vine Mendoza Chardonnay from the Springs Vineyard on Omihi clay soils, planted between 1982-1986. Pyramid Valley has been leasing this vineyard since 2019, which is managed without synthetic chemicals or fertilizers.

Harvested: 20 March 2020.

Winemaking

Hand picked, foot stomped and whole bunch pressed. Transferred to oak without settling, uninoculated ferment and malolactic fermentation. Aged for 12 months on full lees without SO₂, then racked and blended and aged in old puncheons on fine lees for another 6 months over a second winter. Bottled unfinned and unfiltered in September 2021.

Chemical Analysis

Alcohol: 14.5% pH: 3.23
TA: 6.5g/L Total SO₂: 63ppm

Other additives: none

Suitable for Vegetarian/Vegan: yes

