



PYRAMID VALLEY

NEW ZEALAND

2023 NORTH CANTERBURY ORANGE

Variety/Blend

62% Pinot Gris, 23% Sauvignon Blanc, 14% Pinot Noir, <1% Gewürztraminer, Muscat, Viognier

Season Summary

A cooler season, with higher than average rainfall over the growing season with some warm sunny days interspersed, resulting in lush, healthy canopies. With diligent viticulture we picked beautifully ripe fruit in good condition.

Viticulture

A blend of four vineyards sustainably farmed, free of artificial chemicals or fertilisers. Biogro certified Course-Choi (previously Porters) Vineyard on Mackenzies Rd, the Biogro certified Good Family Vineyard on Georges Rd and the Fraher Vineyard on Omihi Clay soils in North Canterbury, as well as a touch from our Biogro certified Central Otago Vineyard in Lowburn. Harvested: 1 - 14 April 2023

Winemaking

Primarily whole bunch fermented for 12 - 24 days in open top fermenters with a small amount of Blanc de Noir pressings added during fermentation. Aged in concrete Tulipes, clay amphora and old barrels for 6 months without SO2 before being bottled unfinned and unfiltered in November 2023.

Tasting Note

Slightly hazy orange hue. Lifted complex nose of spices and florals - almost campari like. An explosion of flavour hits your mouth with Christmas spices and orange rind, soft fine tannins coat the mouth leaving a savoury and moreish finish. A great match with aromatic dishes.

Chemical Analysis

Alcohol: 13.5% pH: 4.03 TA: 3.9g/L SO2: 20ppm
Suitable for Vegetarian/Vegan: yes

