



PYRAMID VALLEY

NEW ZEALAND



2023 NORTH CANTERBURY SAUVIGNON +

Variety/Blend

100% Sauvignon Blanc

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

Sourced from two vineyards in North Canterbury - the BioGro certified Good Family Vineyard on Georges Road planted on Glasnevin Gravels, and the Fraher Vineyard planted on Omihi Clay soils.

Harvested: 6 - 11 April 2023

Winemaking

Pressed and naturally settled for a few days prior to racking and fermenting using wild yeasts in 70% concrete Tulipes and 22% old barrels. 8% skin fermented. 100% malolactic fermentation and left on lees for 6 months prior to bottling in November. Skin fermentation and malolactic fermentation is used to help naturally balance the acidity of Sauvignon Blanc while still showing the freshness and vibrancy the variety is known for.

Tasting Note

Golden lemon hue. Subtle aromas of meadow flowers and lemongrass. Full, mouth-filling texture with subtle notes of lemongrass and dried herbs. Salivating acidity offering the wine length and a moreish quality.

Chemical Analysis

Alcohol: 13% pH: 3.09 TA: 6.2 g/L SO₂: 60ppm

Suitable for Vegetarian/Vegan: yes

