



# PYRAMID VALLEY

NEW ZEALAND



## 2022 SPRINGS CHARDONNAY, NORTH CANTERBURY

### *Season summary*

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

### *Tasting note*

Golden lemon hue. Intense, complex aromas of grilled cashews, flint, river stones and the smells of a citrus orchard on a summer day. Concentrated and intense, but light and flowing on the palate. Stone fruits and citrus flavours supported by a saline mineral structure, long and salivating!

### *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: 13 - 14 April 2022.

### *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 SO<sub>2</sub>, then racked and blended and aged in a concrete Tulipe on fine lees for another 6 months over a second winter. Bottled unfinned and unfiltered in September 2023.

### *Chemical Analysis*

Alcohol: 14%                      pH: 3.34  
TA: 6.0g/L                         Total SO<sub>2</sub>: 65ppm  
Suitable for Vegetarian/Vegan: yes

