



PYRAMID VALLEY

NEW ZEALAND



2022 FIELD OF FIRE CHARDONNAY

Season summary

Under the influence of La Nina, the vines had good growth and good flowering conditions which resulted in solid yields. 200mm in February had us on edge, but diligent viticulture and a dry March and April allowed us to hang the fruit out till the end of April and achieve optimum ripeness. The resulting wines are an elegant expression of our Waikari farm.

Tasting note

Green lemon hue. Complex nose of minerals, flint, lemons and limes. Taught yet rich and concentrated, flavours reminiscent of lime and sapphire. Fine and compact phenolics frame the wine and drive the long, moreish, mineral finish.

Viticulture

Planted between 2000-2002 at 11,111 vines/ha and a second planting in 2018, farmed biodynamically from inception. This unique, south-east facing site has varied soils, graduating from top to bottom on the slope, through primarily shallow (10-15cm) glauconitic clays over well drained limestone. Harvest date: 29 April 2022.

Winemaking

Crushed and soaked for 4 hours prior to pressing. Wild ferment, in aged French oak barrels. 12 months on lees in barrel, then aged on light lees for 5 months in stainless steel prior to bottling unfinned and unfiltered in September 2023.

Chemical Analysis

Alcohol: 13% pH: 3.3
TA: 7.0g/L SO₂: 50ppm

Other additives: None

Suitable for Vegetarian/Vegan: Yes

314 cases of 6 x 750ml bottles produced.

