



# PYRAMID VALLEY

NEW ZEALAND



## 2022 LION'S TOOTH 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*

Pale lemon straw hue. Mineral complex nose of mandarin, cashew nuts, and crushed limestone. Great depth. Taught, focused flavours envelop the palate. Lemon curd, mandarin peel, nutty flavours unfold. Great length and drive with saline acidity.

### *Viticulture*

Planted from 2000-2002 at 11,111 vines/ha and a second planting in 2018, farmed biodynamically from inception. Steeply inclined, east facing home block. Beautiful soils, with nut and crumb structure and great mineral fertility: 30% clay, 15% active lime. Harvest date: 28 April 2022.

### *Winemaking*

Crushed and soaked for 2 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 unfiltered and unfiltered in September 2023.

### *Chemical Analysis*

Alcohol: 13%    pH: 3.29  
TA: 6.8g/L        SO<sup>2</sup>: 50ppm  
Other additives: None  
Suitable for Vegetarian/Vegan: Yes

409 cases of 6 x 750ml bottles produced.

