



PYRAMID VALLEY

NEW ZEALAND

2023 PYRAMID VALLEY MĀNATU CHARDONNAY



Season summary

A La Niña weather pattern brought a warmer and drier season to Central Otago resulting in a good flowering and fruit set. Cool nights in March and April resulted in longer hang time without too much sugar accumulation, this allowed us to pick perfectly ripe, high-quality fruit at moderate alcohols.

Tasting note

Intriguing powdery soft lemon colour. Beautiful lemonwood floral notes alongside creamy mascarpone, pikelet and grilled lemon. Very composed symphony of white nectarine, Meyer lemon, grilled hazelnut finishing with salty electric acidity and a sense of rich crème fraiche. Composed and decadent, if a wine can indeed be that.

Viticulture

Biogro certified and farmed with a regenerative mindset utilising diverse cover crops to build soil health. From the Swann Road blocks on our Pyramid Valley Mānatu vineyard in the Lowburn sub region of Central Otago. Mendoza, Monte, 95, 548 clones of Chardonnay planted at 1.6m x 1.2 m resulting in 5208 vines/ha. Soils are predominantly loess over deep silts and gravels. Harvested: 31 March - 6 April 2023

Winemaking

Hand picked and whole bunch pressed, transferred to barrels without settling. Wild ferment in French oak 28% new, and left on lees without sulphur for 12 months prior to being racked to tank in April 2024 to spend a second winter on light lees. Bottled unfinned and unfiltered in August 2024.

Chemical Analysis

Alcohol: 13.5%

pH: 3.22

TA: 6.4g/L

Suitable for Vegetarian/Vegan: Yes

