



PYRAMID VALLEY

NEW ZEALAND



2018 FIELD OF FIRE CHARDONNAY

Season Summary

The long warm summer meant that the grapes achieved perfect maturity levels at harvest. The long warm spells were intermittently interrupted by showers which provided much needed water for the vines. In the last two weeks of March the season gave us the typical nor'west wind which rapidly increased ripening, allowing us to start the harvest at the beginning of April.

Tasting Note

Brilliant, pale straw yellow.

Complex aromatics: boxwood and petrichor minerality open without hesitation to ripe white peach, bright pink grapefruit, lime pith, and subtle hints of dried herbs and toasted brioche.

A supple and generous roundness which dances across palate.

This 2018 Field of Fire is a standout example of power and intensity complimented by incredible poise and a lively, playful length. Pure eruption from soil and season.

Viticulture

This tiny, south-east facing block has slightly variable soils, graduating from top to bottom on the slope, through primarily shallow (10-15 cm) glauconitic clays over chalky limestone; 20-25% clay, 5-10% active lime. Harvest date 4/4/2018

Winemaking

Foot stomped and whole bunch pressed. Vineyard yeast ferment of several months, in an aged French demi-muid. Natural spring malolactic fermentation. 17 months on lees in barrel. Bottled unfiltered and unfiltered.

99 6 x 750ml bottles produced.

Chemical Analysis

Alcohol: 14%

pH: 3.37, TA: 6.5g/L

Other additives: None

Suitable for Vegetarian/Vegan: Yes

