



PYRAMID VALLEY

NEW ZEALAND



2020 ANGEL FLOWER PINOT NOIR

Season summary

Spring and early summer were warm and dry resulting in good flowering and crops. From Christmas through to harvest, we experienced very warm, dry and settled weather resulting in beautifully ripe, clean fruit at harvest.

Tasting note

Ruby/garnet hue. Indurate spices, ripe and bright red fruits of raspberry, redcurrant, Morello cherry swell from the glass. Soft and silky, the wine glides across the palate with vibrant flavours of red fruit, and a saline spicy complexity. A pure vibrant expression of Angel Flower.

Viticulture

Planted between 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. A beautiful, very steep, north-facing block. Coarse, shallow soils that enhance the aromatics; 15% clay, 5-10% active lime. Harvest dates: 25 March - 3 April 2020

Winemaking

Carefully hand sorted, fully destemmed and fermented with yeasts from the vineyard, gently fermented using infusion methods for 21-27 days. Settled in tank before being transferred to French wooden cives and barrel. Elevage of 18 months, then bottled unfinned and unfiltered.

Chemical Analysis

Alcohol: 13.5% pH: 3.67
TA: 5.5g/L SO₂: 60ppm
Other additives: None
Suitable for Vegetarian/Vegan: Yes

809 cases of 6 x 750ml bottles produced.

