



PYRAMID VALLEY

NEW ZEALAND



2020 LION'S TOOTH CHARDONNAY

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

Golden straw yellow hue.
Youthfully closed but opens to a powerful flinty mineral complexity, toasted brioche, grilled hazelnuts with subtle ripe yellow stone fruits. Powerful and long with great structure and acidity.

Viticulture

Planted from 2000-2002 at 11,111 vines/ha and farmed biodynamically from inception. Steeply inclined, east facing home block. Beautiful soils, with nut and crumb structure and great mineral fertility: 30% clay, 15-20% active lime. Harvest date: 11 April 2020.

Winemaking

Foot stomped and whole bunch pressed. Vineyard yeast ferment, in aged French oak barrels. 20 months on lees in barrel. Then aged on light lees for 6 months in stainless steel prior to bottling unfinned and unfiltered in June 2022.

Chemical Analysis

Alcohol: 14.0% pH: 3.13
TA: 7.7g/L SO₂: 75ppm
Other additives: None
Suitable for Vegetarian/Vegan: Yes

449 cases of 6 x 750ml bottles produced.

