



Bin No:  
1505

*Wine:* **Fields of Fire Chardonnay 2018 Vt**

*Country:* *New Zealand*

*Region:* *Marlborough – South Island*

*Producer:* *Pyramid Valley Vineyards*

*Vintage:* *2018*

*Colour:* *White*

*Grape Variety:* *100% Chardonnay*

*Status:* *Still*  
*Sustainable environmental management*  
*Organic and Biodynamic - certified by Demeter*  
*Suitable for vegetarians and vegans*  
*No dairy products or eggs used during production*  
*contains sulphites*

*Allergens:*

*Dry/Sweet:* *1 (1 is dry, 7 is very sweet)*  
*abv: 13.5% - bottle size: 75cl*



### 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 complemented by incredible poise and a lively, playful length. Pure eruption from soil and season.*

### Winery information:

*Pyramid Valley is one of New Zealand's great wine estates where altitude, limestone, slope, rock and rich soils meet to produce profound Pinot Noir and Chardonnay. The story began at the turn of the 21st century when Mike and Claudia Weersing established the site and set about creating the vineyards over almost the next two decades.*

*2017 marked the next step in Pyramid Valley's history when the Weersings decided to sell to Steve Smith MW (perhaps best known for establishing Craggy Range) and his business partner and wildlife conservationist Brian Sheth. Steve and Brian are building on the work done by the Weersings to fulfil the full potential of the site. In 2018 they purchased a second vineyard in Lowburn, Central Otago called Manata Estate, an established vineyard that has produced exceptional Pinot Noir since 2002.*

*Staying true to the estate's founding principles, both sites are managed following the principals of biodynamic viticulture and the winemaking follows natural processes with the use of indigenous yeast, no additives, natural fining and little, if any, filtration.*

## *Vineyards*

### *North Canterbury*

*North Canterbury is located on the South Island of New Zealand close to Christchurch city. The region has a cool, dry climate with lots of sun and a long growing season. The Southern Alps to the west ensure low rainfall and long, dry autumns along with a high diurnal range help to create concentrated and expressive wines – particularly from Chardonnay and Pinot Noir.*

### *Central Otago*

*Central Otago is also located on New Zealand's South Island, it is marked by its distinctive terrain and mountains which provide one the world's most southerly wine regions. The climate can be extreme with short hot summers and sometimes brutal winters, with relatively low humidity throughout.*

### *Waikari Estate, North Canterbury*

*Waikari is a unique site where rich, rocky, limestone and clay derived soils sit on high-altitude north and east facing slopes. Pyramid Valley's property covers more than 80 hectares and within this, small plots of vines are planted where the soils and aspect are just right.*

### *Manata Estate, Central Otago*

*Manata Estate is blessed with some of the oldest vines in Central Otago, where more than 150 years of sensitive human cultivation, market gardening and irrigation has created soils of rare distinction – high in natural humus and organic matter. The vineyard has produced exceptional Pinot Noir since 2002 and is Pyramid Valley's Central Otago home.*

*Both sites are managed using Biodynamic principals and the results have been noteworthy. By using biodynamic composts and preparations the quality of the soils has improved dramatically over the years. Difficult weeds disappeared and were replaced by new, soft and beneficial weeds. Through biodynamic philosophies the plants and environment follow their innate rhythms and can flourish naturally. For more information visit our page on Sustainability, Organics and Biodynamics.*

### *Winemaking*

*In the cellar, winemaking follows natural principles with the use of indigenous yeasts, natural fining and minimal, if any, filtration. With the aim to guide our wines from the earth to the bottle, Pyramid Valley produce wines that truly breathe of their place.*

### *Appellation Collection*

*The Appellation Collection represents our Pyramid Valley view of the three great South Island appellations of New Zealand, North Canterbury, Central Otago and Marlborough.*

*The home of our founders and Waikari Estate is North Canterbury, a province steeped in the history of firstly agriculture, and more recently viticulture. We love the rawness and genuine coolness of the place, the slopes, the limestone and rocks, the bristling Canterbury sunshine, the mountain backdrop and rugged Canterbury coastline, and now more than ever the passion of the local winemakers and growers to really push the boundaries. Our Pinot Noir, Chardonnay and Sauvignon Blanc of North Canterbury truly reflect this terroir. Central Otago for us speaks of Lowburn and Pinot Noir. From these ancient unique soils of our Manata Estate come Pinot Noir's of grace, presence and persistence. Our Marlborough story is one of a special small biodynamic Sauvignon Blanc vineyard above the Waihopai and Tyntesfield Valley's. A truly remarkable expression. These wines wear an original piece of Patricia Curtin botanical art of a *Vitis vinifera* grapevine, keeping a strong link to the nature inspired stories of Pyramid Valley.*

*We are Natural M.A.D.E.*

*There's a special way of thinking that runs through our family of wines. It starts with the belief that nature is in charge. We allow our vineyards to express their soils and place through natural, sustainable viticulture. Our vineyards are tended according to the principle of biodynamics, working with the energy of the cosmos and feeding the soils and ecosystem of the site to let nature work her wonders. Where possible we use the natural ecosystem of the vineyard and winery to ferment our wines and any intervention is kept to a minimum. This results in a wine that tastes like nothing else on this planet. Natural is also about us, these wines reflect us as people, how we live within our place and the natural forces that shape our approach. Wines, after all, are made by people. This is why M.A.D.E is the fire in our belly. We craft experiences built on Modern, Art, Design and Escape. It's how we share our love for the pleasure, culture and craft of wine.*

### *Vinification:*

*Back in 2017, Steve Smith and Brian Sheth were honoured to take on the legacy of Pyramid Valley and craft their own family of Pinot Noir and Chardonnay wines.*

*This Chardonnay was born in the dramatic soils and slopes of the Waikari Estate in North Canterbury and was made following biodynamic principles to allow vineyards to express themselves.*

*Harvested by hand and machine*

*The soil is a composition of clay and gravel.*

*Whole-bunch were destemmed pressed and fermented in Amphora and stainless tanks*

*The wine was bottled after undergoing a light filtration*

### *Food Recommendation:*

*Aperitifs, - Seafood - Salads*

