

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #3	Wine #5
Winery	Pyramid Valley	
Viticulturist (Chef de Culture)	Nick Paulin and Huw Kinch	
Winemaker (Maitre de Chai)	Huw Kinch	
Wine	2022 Lion's Tooth Chardonnay	
Region/Appellation	North Canterbury	
Sub region(s)	Waikari	
Wine RRP \$	\$125.00	
Cases produced	409 x 6	

Wine Analysis

pH	3.29
TA	6.8
VA	
DCO2	
Alcohol %	13
RS	

Tasting Note

Pale lemon straw hue. Mineral complex nose of mandarin, cashew nuts, and crushed limestone. Great depth. Taught, focused flavours envelop the palate. Lemon curd, mandarin peel, nutty flavours unfold. Great length and drive with saline acidity

Vineyard/Vintage Notes

Under the influence of La Nina, the vines had good growth and good flowering conditions which resulted in solid yields. 200mm in February had us on edge, but diligent viticulture and a dry March and April allowed us to hang the fruit out till the end of April and achieve optimum ripeness.

Winemaking Notes

Crushed and soaked for 2 hours prior to pressing. Wild ferment, in aged French oak barrels. 12 months on lees in barrel, then aged on light lees for 5 months in stainless steel prior to bottling unfinned and unfiltered in September 2023.

Accolades/Reviews

--

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend				
Clone				
Rootstock				
Soil Type				
Vine Age				
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Planted from 2000-2002 at 11,111 vines/ha and a second planting in 2018, farmed biodynamically from inception. Steeply inclined, east facing home block. Beautiful soils, with nut and crumb structure and great mineral fertility: 30% clay, 15% active lime.				

Harvest

	1	2	3	4
Date	28/4/2022			
Brix	22			
pH	3.15			
TA	11.3			
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				

Field Additions				
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	Hand-picked, bunch sorted, foot stomped in bins and soaked on skins for 2 hours
Crushed	
Press Type	Pressed in a Europress bag press to 2 bar pressure
Wash	
Press fractions	Free run and pressings combines in same tank
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	Tank was mixed and full solids to barrel
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	
New oak, % and type	1-4 year old puncheons and barriques
Temp Control. Target temp or rate	
Wild ferment, % of blend	100% Indigenous
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	Indigenous MLF
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	
Other lees management	
Time in barrel	Topped every fortnight and elavage without SO2 for 12 months
Time in tank prior to finishing	Rack to tank and sulphured in April 2023.
Palate fining, type and rate	Unfined
Protein fining, to what level	Unfined
Cold Stabilisation, to what level	
Filtration, type	unfiltered

FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	September 2023
Filtration type at bottling	unfiltered
Release date	
Other...	