

VINO FINO

Explore a World of Wine

PYRAMID VALLEY LION'S TOOTH CHARDONNAY 2022



\$120

Product Code:	5499	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waikari	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Biodynamic
Producer:	Pyramid Valley Vineyards		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"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.

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.

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 unfiltered and unfiltered in September 2023."

96/100 Rebecca Gibb MW, *Vinous*, April 2024 (2022 Vintage)

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"The 2022 Chardonnay from the high-density Lion's Tooth parcel is an arresting wine that sucks you in but doesn't spit you out. It's not a wine you'll want to spit out either. This 2022 draws you in with its harmony, expansive nature, silken texture and sense of tranquility. It is subtle in its flavors - this is Chardonnay, after all - with flinty characters giving way to toasted nuts and oatmeal, lemon curd and nectarine. This is not a fruity but savory, restrained style that focused on texture over aromatics. Meditation for the mouth."

96/100 Emma Jenkins MW, Decanter, March 2025 (2022 Vintage)

"From a tiny east-facing parcel of limestone-clay soils at Pyramid Valley's Waikari vineyard, this is a complex, savoury wine that's all about texture and minerality. There's a bright lift of grapefruit, mandarin, oatmeal and flint allied to a dense palate with good mouthfeel, saline acidity and long, dry finish. Very focused and sophisticated."

94/100 Mike Bennie, The Wine Front, September 2024 (2022 Vintage)

"Soft and supple, flows beautifully, an intensity of fruit, the DNA of the wine bound by nutty savouriness, shortbread, ginger, crushed granitic mineral characters, and around that green apple, lime, preserved lemon, mixed floral elements. It feels relaxed in texture, a great deal of space and dimension to the wine, but freshness is inherent. A gentle sour-sweetness and hay-straw character in there too. Pleasure and intellect buttons pressed."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch