

PYRAMID VALLEY NORTH CANTERBURY CHARDONNAY 2024



94

STAFF
PICK

VINO
VALUE

\$42.99

Sensational North Canterbury
Chardonnay - Burgundy Lookalike



Product Code:	2365	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	Pyramid Valley Vineyards		



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TASTING NOTES

Winery notes (2024 Vintage)

"The 2023/2024 growing season was shaped by El Niño, bringing warm, dry conditions that produced moderate yields and beautifully ripe fruit. An especially dry finish to the season concentrated flavours and contributed to slightly higher acidities.

This is the first vintage of our North Canterbury Chardonnay to include a meaningful contribution from our new plantings at Waikari, bringing added freshness, tension and a more chiseled feel to the wine. A delicious and refined Chardonnay with a distinctive chalky texture and a lovely saline backbone.

The flavours are subtle yet layered, making this a wine that is more about texture and complexity than overt fruitiness. As the wine opens in the glass, its flavours gradually unfold and gain depth with exposure to air. A Chardonnay of understated

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power, elegance, and poise. Drink 2026–2030.

The fruit was hand-picked and hand-sorted before being crushed as whole bunches and gently pressed in a horizontal bag press. The juice was homogenised in tank before being transferred, without settling into foudre and barrels (23% new). Fermentation proceeded with ambient yeasts followed by full malolactic conversion. No additions were made, and the wine remained on its lees without sulphur for 12 months. It was then blended and sulphured in April 2025. The wine spent a second winter on light lees in small horizontal stainless steel tanks, allowing natural settling to occur. It was bottled unfiltered and unfiltered in September 2025 and sealed under screwcap.

17.5/20 Jancis Robinson, JancisRobinson.com, September 2026 (2024 Vintage)

"Tasted blind. Mild and possibly stony. High toned with excellent acidity – a really lovely, well-balanced drink with great intensity but fantastic acidity too. [I thought this was burgundy.]"

94/100 Rebecca Gibb MW, Vinous (2024 Vintage)

"Power meets elegance in the 2024 Chardonnay North Canterbury, which hits all the right notes. Unadulterated winemaking doesn't take away from its purity. The palate is focused and firm while maintaining finesse. A line of ripe, tangy acidity cuts through with bright resonance and direction. An intense concentration of intriguing aromas includes chamomile, lemon and herbs. At this stage, the 2024 is young and raw but serious, showing excellent potential for the future."

CONTACT VINO FINO

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<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