VINO FINO
Explore a World of Wine

PYRAMID VALLEY NORTH CANTERBURY ORANGE 2023





$36.99

On Skins and On Point

Product Code:	4825
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	Orange
Producer:	Pyramid Valley Vineyards

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	62% Pinot Gris, 23% Sauvignon Blanc, 14% Pinot Noir, <1% Gewürztraminer, Muscat, Viognier
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Pyramid Valley have absolutely nailed their Orange wine in 2023. Easily the best yet under this label. Sustainably farmed Pinot Gris, Sauvignon Blanc, Pinot Noir, Muscat, Gewürztraminer and Viognier, fermented on skins then aged in concrete, amphorae and oak. We just love the flavours of this wine, especially the Negroni-like spiciness. This wine is a revelation!

Winery notes (2023 Vintage)
"Slightly hazy orange hue. Lifted complex nose of spices and florals - almost campari like. An explosion of flavour hits your mouth with Christmas spices and orange rind, soft fine tannins coat the mouth leaving a savoury and moreish finish. A great match with aromatic dishes.

A blend of four vineyards sustainably farmed, free of artificial chemicals or fertilisers. Biogro certified Course-Choi (previously Porters) Vineyard on Mackenzies Rd, the Biogro certified Good Family Vineyard on Georges Rd and the Fraher Vineyard on

Omihi Clay soils in North Canterbury, as well as a touch from our Biogro certified Central Otago Vineyard in Lowburn. Harvested: 1 - 14 April 2023.

Primarily whole bunch fermented for 12 - 24 days in open top fermenters with a small amount of Blanc de Noir pressings added during fermentation. Aged in concrete Tulipes, clay amphora and old barrels for 6 months without SO2 before being bottled unfined and unfiltered in November 2023."

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2024 (2023 Vintage)
"Complex and engaging, the captivating bouquet shows orange peel, apricot, savoury pastry and dried flower aromas, followed by a concentrated palate offering excellent depth and firm structure. Wonderfully harmonious with fine acidity and delicate phenolics, finishing impressively long and mouth-watering. At its best: now to 2028."

Rated Excellent & 93/100 Cameron Douglas MS, March 2024 (2023 Vintage)
"Orange hues and a light unfiltered appearance lead to a bouquet of lees and wild ferment scents, wet clay and chalk, dried apricot and peach, wild flowers and spices. A dry wine touches the palate filled with texture and flavours that reflect the bouquet. There’s a fine lees and tannins mix layering in textures and highlighting the flavours from the bouquet. Well made and quite lengthy with best drinking from 2024 through 2027+."

5 Stars & 18.5/20 (94) Candice Chow, Raymond Chan Reviews, April 2024 (2023 Vintage)
"Slightly hazy (unfiltered), pale burnt orange colour even throughout. The nose is gentle and earthy, with aromas of stonefruit, citrus/ orange peels, earth and dried herbs. Full-bodied, aromas of peach and nectarine entwined with lychee, orange peels, dried herbs and clay. A ripe phenolic grip accompanied by balanced acidity, driving a textural length, unfolding spices, citrus peels and earthy layers. Match with smoked fish rillette and pork cheek croquette over the next 3+ years. A blend 62% Pinot Gris, 23% Sauvignon Blanc, 14% Pinot Noir, <1% Gewürztraminer, Muscat and Viognier. Primarily whole bunch fermented for 12-14 days in open-top fermenters with a small amount of Blanc de Noir pressings, aged in concrete Tulipes, clay amphora and old barrels for 6 months without SO2 before bottling, unfined and unfiltered. Vegan friendly."

90/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)
"The 2023 Orange is a blend of skin-contact Pinot Gris and Sauvignon Blanc, aged in concrete tulip, amphora and oak. On the nose, there is studded orange, blood orange, shortcrust pastry, white pepper, chamomile tea, cheese rind and dried mint. In the mouth, the wine is grippy, with soft acidity and blanketing weight of flavour. This smells very different from the way it feels in the mouth—one could expect a spiky, tense, grippy and attractively bitter experience, however it is far softer, wider and weightier in reality. I love the textural grip, but I am seeking a little more flavor."

CONTACT VINO FINO

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