



WHERE
NEW
ZEALAND

WHAT
RED

WHEN
SPECIAL
OCCASIONS
(MAKE THEM
UP)

PYRAMID VALLEY ANGEL FLOWER PINOT NOIR (HOME COLLECTION)

Groovy, funky, foot-stomping mouth jam - live.

PYRAMID VALLEY VINEYARDS

WINEMAKER Mike Weersing

REGION Canterbury

GRAPE VARIETY Pinot Noir

SOIL Clay & limestone

AGE OF VINES Planted 1999

PRODUCTION 1,800 bottles



CONCEPTUAL DOPPELGÄNGER

We're in the ether here. Floating high enough, it's hard to find peers of any sort, but we must compare things to things. A reference point that pushes our mind to joyous spider-like connect-the-dots madness. This wine is madness. How 'bout that. Georgia O'Keefe said that her paintings were expressions of things words could not capture. No offense to writers and all, but girlfriend is preaching here. First come feelings, then words. Higher order stuff. Angel Flower is fiercely flowing feelings in a bottle. The words are meaningless.

VITI/VINI

Ungrafted vines, farmed organically and biodynamically from the outset. Hand destemmed, with a little bit of foot crushing, then fermentation on skins for 27 days, settled also for a lunar cycle, then pressed and transferred to barrel, all French, and none new. All of their wines are fermented with their own yeast starters, cultured every year, from the vineyard itself. If wine is meant to be the bottled breath of a certain place, from a certain moment in time, then Mike feels that working with yeasts from that site, of that season, is an important step towards transparency and authenticity. Their cultures allow very long, very regular ferments: most of their whites ferment for more

than a year. During this time, the wine is protected, so no sulphur is necessary. After so long a ferment, the wine is stable: thus most of our wines are bottled unfiltered, again with little or no sulphur.

PRODUCER

Wine to Mike and Claudia Weersing is a genie, genius loci; their job is to coax it from its rock to bottle. Every gesture they make, in vineyard and winery, is a summons to this spirit of place. Biodynamics, hand-based viticulture, low yields, natural winemaking - these are some of the means they've adopted better to record and transmit this voice. Each wine is allowed to flower as it wishes. At home they've sponsored a marriage of

clay-limestone soils to Pinot Noir and Chardonnay, hoping to bring to the wine world a special, new place-voice. 2.2 hectares of Pinot Noir and Chardonnay have been planted to 4 separate blocks, on clay-limestone soils on scarp slopes, at a density of 10,000-12,000 vines per hectare. The vineyard has been biodynamically managed from inception. The differences you can taste reflect the soil and climatic differences between each block, which is never more than 400 meters at most. The blocks themselves were named by Claudia after the weed varieties predominant in each, which also reflect the different soil. The Angel Flower is a more exposed block, north facing that reflects a lightness, delicacy and an ethereal scent.

