



WHERE
NEW
ZEALAND

WHAT
RED

WHEN
BI-WEEKLY,
BI-SEXUALLY

PYRAMID VALLEY COWLEY VINEYARD MARLBOROUGH PINOT NOIR (GROWER'S COLLECTION)

Spicy and welcoming, like a Moroccan madame.

PYRAMID VALLEY VINEYARDS

WINEMAKER Mike Weersing

REGION Marlborough

GRAPE VARIETY Pinot Noir

SOIL Alluvial gravel, clay

AGE OF VINES Planted 2002

PRODUCTION 12,000 bottles



CONCEPTUAL DOPPELGÄNGER

Don't be silly - these are not pyramids, these are cones. Cones of spices in a Moroccan bazaar, almost defying one to touch or consume them. Instead, we should just worship at their bizarre altar (nice touch, huh? Bazaar/bizarre!). OK, to the point - all great bottles of the pleasant vice should be trans-portative. Cowley Vineyard Pinot Noir is doubly so:

provenance points to a tiny island that solely consumes lamb and marmite, yet produces grapes that drop you into a riot of color and flavor - hell, your skin will even feel warm regardless of air temperature. Neat trick and done so seamlessly, you'll shake your head in disbelief as you gleefully refill your glass.

VITI/VINI

Organic and biodynamic practices- from a gorgeous vineyard tucked into the hills at the very top of the Wairau Valley, so sensitively and meticulously managed by the team at Auntsfield. Hand picked, 80% destemmed, transferred by gravity to tank. Ambient soak of 5-7 days, warm vineyard yeast fermentation, 27-28 day cuvaison. Natural, spring malolactic. Seventeen months on original lees in French barriques (5% new); bottled unfiltered and unfiltered.

PRODUCER

Wine to Mike and Claudia Weersing is a genie, genius loci; our 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. With the Grower's Collection, their ambition is to create a range of wines from sites other than their home vineyard. They are allowed to work with admired colleagues, and with sites, soils, varieties different than those at home. All of their wines are devoted to people and place; all bring rich rewards of community.

