



**WHERE**  
NEW  
ZEALAND

**WHAT**  
WHITE

**WHEN**  
UPON  
WAKING,  
DAILY

## **PYRAMID VALLEY HILLE VINEYARD MARLBOROUGH SEMILLON (GROWER'S COLLECTION)**

Do not look to your own mouth - it has no answers, only questions.

### **PYRAMID VALLEY VINEYARDS**



#### **CONCEPTUAL DOPPELGÄNGER**

This one might be a stretch, but bear with me. The suitcase in Pulp Fiction. The movie broke ground and is still considered a game changer in cinema that has seen its share of auteurs. Quentin Tarantino challenged us to expand our ability to believe, providing answers to questions we didn't ever ask during a movie (like what is a gimp?). However, one curiosity was never answered - what was in the brief case? That's OK, you don't need to know because it's a symbol. If you have a glass of the Semillon in your hand during the golden hour and it reflects a pure golden hue on your face, do not tell your table-mates what is producing that glow - insist they find out for themselves.

**WINEMAKER** Mike Weersing

**REGION** Marlborough

**GRAPE VARIETY** Semillon

**SOIL** Clay & limestone

**AGE OF VINES** Planted 1991

**PRODUCTION** 5,400 bottles

#### **VITI/VINI**

Organic and biodynamic practices on this approximately 1 hectare site. Low yields from this vineyard at the very top of the Brancott Valley; remorselessly stony soils and a long growing season. Hand picked in four stages, whole bunch pressed, no settling, natural fermentation in French oak, primarily 500 litre puncheons (50% new). Bottled after 15 months on original lees.

#### **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.

