



WHERE
NEW
ZEALAND

WHAT
WHITE

WHEN
WHEN ALL
HOPE IS
LOST OR
FOUND

PYRAMID VALLEY FIELD OF FIRE CHARDONNAY (HOME COLLECTION)

The golden age, in a bottle.

PYRAMID VALLEY VINEYARDS



CONCEPTUAL DOPPELGÄNGER

I'm not going to bore you about what the golden ratio is. Suffice to say, if you are about to purchase a bottle of wine as fine as this one, you know a little bit about design and proportion. Every winemaker endeavors to extract the most gratifying combination of color, flavor and mouth feel when massaging the grapes at the spa. Visually, there can be a disconnect encountering the wine on a shelf, with only its color, often seen under less than ideal lighting and its packaging visible. While the name "Field of Fire" might provide a visceral image in your mind, I think this canvas sculpture, "Golden Ratio" would be a better thing to think of: complex and beautiful, with a subtle yet powerful message of ever-flowing connectivity between all natural things.

WINEMAKER Mike Weersing

REGION Canterbury

GRAPE VARIETY Chardonnay

SOIL Clay & limestone

AGE OF VINES Planted 1999

PRODUCTION 2,000 bottles

VITI/VINI

Ungrafted vines, farmed biodynamically from the outset. Fermented and matured half in clay and half in used French oak puncheons. 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, 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.

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 Field of Fire slopes away to an eastern aspect and into the heaviest clay and makes typically a green-hued delicate wine.

