



**WHERE**  
NEW ZEALAND

**WHAT**  
WHITE

**WHEN**  
BEFORE A  
MAJOR FENCING  
TOURNAMENT

## PYRAMID VALLEY LION'S TOOTH CHARDONNAY (HOME COLLECTION)

A natural beauty with royal and savage  
blood in equal parts.

### PYRAMID VALLEY VINEYARDS

**WINEMAKER** Mike Weersing

**REGION** Canterbury

**GRAPE VARIETY** Chardonnay

**SOIL** Clay & limestone

**AGE OF VINES** Planted 1999

**PRODUCTION** 2,000 bottles



#### CONCEPTUAL DOPPELGÄNGER

Once again, the hive mind at Pyramid Valley proves smarter than the rest of the wine sucking charlatans the world over, put together. They preemptively strike and leave you flat footed - lest you had something of any value to say at all. Ever. Who knows better about their spawn? Exactly. The lion's tooth is just one of myriad weapons utilized in reigning atop the food chain. Smart, elegant, bristling with power, the lion need no lionizing. The possession of but one tooth as an amulet is too powerful for most to handle. Hang this wine around your neck and walk into any wine store - the staff will cower at your savvy...and bravery.

#### VITI/VINI

Ungrafted vines, farmed organically and 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. Lion's Tooth is richer than its home sibling, due to the higher clay content of the soils, but finishes with more salinity, due to the higher level of active lime.

#### 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 Lion's Tooth with its golden dandelions and obvious lime rich soil shows a golden color with a toasty sulphite nose.

