



# Pegasus Bay Estate

## Muscat

### 2019

#### THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 years. Founder Ivan Donaldson planted the first Canterbury vineyard in 1976 and went on to establish Pegasus Bay in 1986 with his wife Christine. It is a true family business, with all four of their sons involved.

#### THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces. It benefits from being in the lee of the Teviotdale Range, giving maximum protection from the Pacific's easterly breezes and thus creating a unique mesoclimate. The vines are over 30 years old, with a large proportion planted on their own roots. They are located on the "Glasnevin Gravels" where greywacke stones, silt and loam have been washed down from the mountains over the millennia. The soil is of low fertility, resulting in naturally reduced vine vigour. This produces low yields of optimally ripened, high quality, flavourful grapes, which fully express the qualities of this unique terroir. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, drawing out the ripening period of the grapes, while still retaining good natural acidity.

#### THE SEASON

Unsettled weather over flowering resulted in a lighter than average set, meaning that no further fruit thinning was necessary. A classic North Canterbury summer then enabled this smaller crop to mature beautifully. Accelerated ripening allowed harvest to take place slightly earlier than usual, and favourable autumn weather ensured the grapes were picked in perfect condition.

#### HARVEST AND WINE MAKING

We use the traditional French variety of Muscat (Muscat à petit grain). There are very few rows in our vineyard, so only a small volume of this wine has been made. After picking, the grapes were gently pressed, with only the free run juice being used. The wine was tank fermented to preserve varietal integrity, and slowly matured over four months, until a perfect balance was achieved.

#### THE WINE

On release it has a bright lemon hue. The nose is exotic and intensely perfumed, a core of rose oil and lavender interwoven with threads of rock melon, mango, key lime pie, dried fig, vanilla and a whisper of nougat. Plush and silky textured, with a backbone of acidity and ripe phenolics to contrast the gentle off-dry mouthfeel. Elegantly structured, it flows evenly across the palate, building towards a sustained and harmonious finish.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
8th & 20th April 2019	26	14.9%	14 g/l	5 g/l	7+ years