



# Pegasus Bay Estate Pinot Gris Late Harvest 2014

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## THE SEASON

A mild spring, a warm summer and an early autumn produced beautifully ripe fruit. Late autumn rain produced splendid noble botrytis that shrivelled the grapes left out for this wine.

## THE VINEYARD AND THE VINES

The grapes were grown on well drained stony soil in the Waipara Valley. The rows of vines are orientated in a north south direction to ensure good sunlight exposure on each side of the plant and to assist even ripening of the berries.

## HARVEST AND WINE MAKING

After picking and pressing in May the juice was fermented as dry as possible in old French oak puncheons and then the wine was aged in these on its natural yeast lees for a total period of 18 months prior to bottling. This has given the wine an extra dimension of complexity and richness to complement its remaining natural sweetness. It was made somewhat in the style of an Alsatian Vendange Tardive or Selection des Grains Nobles.

## THE WINE

On release it is a bright golden colour with aromas and flavours that suggest figs, pineapple, pear, ginger, sandalwood and nougat. It is rich and unctuous in the mouth, with its natural sweetness being balanced by an incisive thrust of crisp acidity. The flavours linger well after swallowing.

Wine in moderation is a natural health food.

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