



Pegasus Bay Estate

Riesling

2016

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 and two spouses involved, managing various aspects.

THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces carved out of New Zealand's Southern Alps by an ice-age glacier. 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. The soil is free draining and 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

Warm and settled weather during flowering led to a very large initial set. Fruit thinning was then undertaken to bring the crop back to the desired level. A perfect summer, followed by a warm dry autumn enabled the subsequent grapes to be harvested with excellent flavour development and physiological ripeness.

HARVEST AND WINE MAKING

With its large diurnal range and long lingering autumns, North Canterbury is an ideal playground for Riesling, making it possible to create concentrated wines that still possess favourable acidity. Our house style involves giving the grapes an extended "hang time", and picking where possible with a small portion of noble botrytis, to accentuate the region's unique varietal features. Following harvest, the free run juice was fermented slowly at cool temperatures to help the wine retain its vibrant fruit character. At all stages, the wine was handled very carefully to help retain a little of its natural carbon dioxide. This has resulted in a small amount of spritzig, which adds extra liveliness to the wine.

THE WINE

The colour is lemon-straw. On the nose there is an abundance of citrus, particularly the orange zest that so defines North Canterbury Rieslings. There are also hints of red apple and apricot, layered with honeysuckle and guava. The extended hang time has added concentration to the palate, together with ripe phenolics that give structure and length. Despite its body, the wine still has a crisp and refreshing acidity that matches its off-dry finish perfectly.

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
2nd - 9th April 2016	25	12.5%	21.7 g/l	6.5 g/l	7 - 10 yrs

Wine in moderation is a natural health food.

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