



Pegasus Bay Estate

Riesling

2021

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 35 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

Cold weather during bud burst resulted in lower crop levels, hence no further fruit thinning was carried out. The subsequent warm dry summer served up perfectly ripened small berries full of intense flavour and concentration. Favourable conditions continued into autumn, allowing the grapes to be picked at their optimum 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 and finesse. Our house style involves giving the grapes an extended "hang time" and picking (when possible) with a portion of noble botrytis, to enable our site to express itself harmoniously through this variety. Following harvest, the free run juice was fermented slowly at cool temperatures to help the wine express the unique characters of our region. 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

Upon release it has a pale lemon tint. The nose is fresh and vibrant, with notes of lime zest, grapefruit, quince, and pineapple, pinned against a backdrop of orange blossom, honeysuckle, and jasmine, with a steely, mineral core. In the mouth there is pleasing body and richness, a splash of sweetness backed by a fine line of acid that dances across the palate and ripe phenolics, adding structure and length. The finish is long and succulent, with a piquant mouthfeel that perfectly complements the wines off dry style.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
26th March - 3rd April 2021	26	13.5%	22 g/l	5.8 g/l	10 - 15 years

