



Pegasus Bay Estate

Riesling

2012 Aged Release

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 now 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.

AGED RELEASE PROGRAM

Our aged release program started back in 2006 when we set aside a few cases of our key varieties, Riesling & Pinot Noir, with the intention of releasing them in 2016, 10 years later. Stock has been set aside every vintage since. The inspiration for this came from the desire to offer our customers the opportunity to taste these wines in full maturity, something that is relatively rare these days. We consider this to be a particularly satisfying time to experience these wines with the added complexities of bottle age, while still offering years of good drinking ahead.

THE SEASON

This was our coolest summer in almost 40 years of growing grapes at Pegasus Bay, but it was followed by a lingering dry autumn. By leaving the grapes on the vines until later in the season we achieved a beautiful spectrum of ripe varietal flavours with good natural acidity. Mother nature came to the party by naturally moderating crop levels which has contributed to good fruit concentration and body in the wine.

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

There is a spectrum of lively aromas and flavours reminiscent of green apple and mandarin, intertwined with nectarine, lychee and guava. Hints of beeswax, lemon candy and citrus preserve are also evident and reflect the wine's extended maturation time in bottle. It is rich and concentrated in the mouth but a spine of crisp acidity and minerality keep it elegant and tight knit, while its off dry finish provides excellent balance. Tangy hints of ginger and spice draw out its length and linger on the palate well after swallowing.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A	AGING POTENTIAL
20th - 25th May 2012	25	12.5%	23.5 g/l	7.6 g/l	Drink now