



# Pegasus Bay Estate

## Sauvignon Semillon

### 2007

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#### THE SEASON, THE VINEYARD AND THE VINES

Waipara was buffeted by frequent strong winds in late spring and early summer which coincided with the period when the grapes were in flower. It impaired pollination and thus quite markedly reduced the crop level. The rest of the summer, however, and the autumn was warm, dry and lingering. We were thus able to harvest beautifully ripened, flavoursome grapes which had retained good levels of natural acidity.

#### HARVEST AND WINE MAKING

After harvesting the grapes were gently pressed and the sauvignon blanc juice was put into stainless steel tanks and allowed to undergo fermentation by the action of its own indigenous or wild yeasts. During this time it was maintained at low temperatures to help preserve its varietal vibrancy and intensity. The semillon was put into old French oak barriques and also underwent wild fermentation due to its own micro-organisms. Neither the sauvignon blanc or semillon juice was clarified before the fermentation commenced and when this had ceased, both the wines were left sitting for 9 months on the natural deposits which had formed during this time (sur lie). This was to help them develop extra complexity, mid-palate texture and creaminess. The sauvignon and semillon portions were then blended according to taste prior to bottling.

#### THE WINE

The low crops have helped give this traditional French blend of Sauvignon Blanc and Semillon extra concentration and depth. The bouquet shows the exotic characters of lychee, paw paw and passionfruit, underlain by nuances of gooseberry. These come from the sauvignon. The semillon provides complimentary lemon and lime flavours as well as structure and length on the palate. The wild fermentation has added a racy component of Turkish musk complexity. While ready to drink on release, with careful cellaring, the wine will develop an array of other fascinating characters and the semillon should help it live for 5-10 years of more.

Wine in moderation is a natural health food.

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