



Pegasus Bay Estate

Sauvignon Semillon

2008

THE SEASON, THE VINEYARD AND THE VINES

Spring and early summer were exceptionally dry and we felt the vines would be adversely affected by lack of water. Then the unexpected happened. We had a downpour in mid-February which set the dry streams gurgling and recharged the ground water levels. After this the vines had enough water to keep them happy until harvest.

HARVEST AND WINE MAKING

After picking, the grapes were gently pressed and the cloudy juice was allowed to undergo natural fermentation by the action of the fruits' indigenous yeasts. The sauvignon blanc portion was fermented in stainless steel and large oak vats to retain its vibrant fruit flavours and aromas while the semillon was allowed to ferment in old oak barriques to give it more body and richness. After fermentation had finished these 2 components were allowed to rest separately on their yeast lees (sur lie) for 9 months, to add a greater mid-palate texture before they were carefully blended, according to taste, and then bottled.

THE WINE

In this traditional Bordeaux blend the sauvignon blanc has given a complex range of exotic aromas and flavours suggestive of lychees, pawpaw, Turkish musk and passion-fruit, backed by hints of gooseberry and dried wild herbs. The semillon has added complementary lemon and lime flavours and helps fill out the mid-palate providing weight and depth. The wine has a backbone of tangy minerality and acidity which helps dry out the palate and give it a zippy finish.

While ready to drink on release it should develop additional fascinating nuances with careful cellaring over the next 5-6 years and should live for a decade or more.

Wine in moderation is a natural health food.

