



# Pegasus Bay Estate

## Sauvignon Semillon

### 2010

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#### THE SEASON

The grapes were grown on a series of north facing gradually descending terraces in stony, freely draining soil. We specially ensured that there was a mixture of exposed and shaded fruit on the vines that are on their own roots and a quarter of a century old. The crop levels were modest, but well balanced.

#### THE VINEYARD AND THE VINES

Budburst was early because the weather over that period was one of the warmest ever recorded. Late spring and early summer however, were unseasonably cool and cloudy, sufficiently slowing the development of the grapes to cause us concern. The skies then cleared and we had three to four months of unbroken sunshine. This enabled us to leave the fruit on the vine to attain excellent maturity and ripeness.

#### HARVEST AND WINE MAKING

The sauvignon blanc was picked during April. We deliberately harvested different parcels at separate times during the month to achieve a spectrum of ripe aromas and flavours. The semillon was left on the vines until the end of May to ensure optimum physiological ripeness. These two varieties were fermented separately by their natural indigenous yeasts. The semillon portion was in old French oak barrels to help the wines texture without adding oak flavour. Both varieties were then aged on their deposit of yeast lees (sur lie) for 6 months to fill out the palate, the semillon still being in barrels.

#### THE WINE

This traditional French blend has aromas and flavours of citrus fruit, passion-fruit and greengages, with a hint of dried herbs. The low crop levels have particularly emphasised the semillon component in the wine, filling out the palate and giving good concentration as well as structure. It has a crisp, dry finish and a lingering after-taste on the palate. While ready to drink on release it should develop additional layers of complexity with careful cellaring over several years.

Wine in moderation is a natural health food.

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