



# Pegasus Bay Estate Sauvignon Semillon 2014

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## THE SEASON

A mild spring, a warm summer and early autumn produced beautifully ripe, healthy fruit that was picked in splendid condition.

## THE VINEYARD AND THE VINES

The vines, which are almost 30 years old, were grown on a series of north facing gradually descending terraces in stony, free draining soil. We deliberately had a mixture of exposed and shaded fruit on the sauvignon blanc vines to ensure a wide spectrum of flavours. The semillon fruit, which naturally ripens later, was fully exposed to the sunlight.

## HARVEST AND WINE MAKING

We picked the sauvignon in stages during April, timing each harvest to further optimise the grapes' range of natural flavours. The semillon was harvested in May. These varieties were fermented separately, 15% of the sauvignon blanc being in new French oak barriques while the semillon was in old French oak barrels to help develop the wine's texture, without adding oak character. Both varieties were then aged on their natural deposits of yeast lees (*sur lie*) for eight months to fill out the palate.

## THE WINE

The aromas and flavours suggest citrus fruits, greengage, gooseberry and passionfruit with a hint of Turkish musk and freshly crushed thyme. It has a harmonious texture, being soft and generous but yet it finishes with zesty minerality and refreshing crispness. While ready to drink on release it can be expected to develop a range of other fascinating nuances with careful cellaring over 3 – 5 years and live well beyond.

Wine in moderation is a natural health food.

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