



Pegasus Bay Vergence White 2016

VERGENCE is when the pupils of the eyes look outwards, in opposite directions, before focusing. Wine made under this label will first and foremost be delicious, while also reflecting our commitment to constantly evolving our wine styles. Keeping an open mind is essential for progress and at times this this means looking outside the square, even when it's untraditional, experimental or down right quirky. The composition of these wines may well change from vintage to vintage, either way you can be sure they have not been made looking straight.

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 and two spouses involved, managing various aspects.

WINE: Here at Pegasus Bay we've been experimenting with Semillon for years, so it felt appropriate to use this variety as the core of our first Vergence white. Ultra-ripe Semillon from our 33 year old vines was fermented naturally with its solids to add some funky complexity, and then aged on lees in old oak barrels for 2 ½ years. A touch of Chardonnay, Muscat and Gewurztraminer were also included in the final blend to add aromatics and balance.

The longer than usual period in oak has given this wine a toasty and nutty character, with extra richness on the palate. There are also hints of citrus blossom and some floral notes. Skin contact during the fermentation has added savouriness, however the wine still has crisp acidity that provides for a lively and refreshing finish. A full bodied and complex wine, not for the faint hearted or unadventurous!

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
5th May 2016	25	13.7%	Dry	6.6 g/l	7+ years



Wine in moderation is a natural health food.