

## Pegasus Bay Vergence White MK2

VERGENCE is when the pupils of the eyes look inwards and outwards, during 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 downright quirky. One thing you can be sure of is that our Vergence wines have not been made looking straight ahead.

FAMILY: The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 years. Founder Ivan Donaldson planted one of Canterbury's first vineyards 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 now involved.

WINE: Our Vergence White is a non-traditional blend of several varieties in which we aim to make the most harmonious wine possible. Like our MK1, this is a multi-vintage wine. As the varieties reach optimal drinking at different times, this allows us to get the very best from each of the components that we are working with. The core of our Vergence White MK2 is once again ultra-ripe Semillon (approx. 45%) from Pegasus Bay's 35 year old vines, aged in old oak puncheons for an average of 2 ½ years. The remainder comprises a mix of barrel aged and whole bunch fermented Sauvignon Blanc (approx. 30%), dry Riesling (approx. 15%), Chardonnay (approx. 8%) and a very small portion of Muscat and Gewurztraminer (approx. 1% each). Different fermentation and maturation techniques have been utilised to add balance and complexity, including skin contact and lees aging for some varieties..

Upon release the colour is lemon straw. The nose is an intriguing melange of citrus, tropical and floral notes. Lime zest and orange blossom are melded with touches of passionfruit, rock melon and guava, and snippets of vanilla and rose oil. The palate is multi layered, with a creamy mouthfeel and satisfying weight and texture. A core of fruit is contrasted by a ribbon of vibrant acidity that adds depth, balance, and structure, setting up for a lengthy, juicy finish. Skin contact and ripe phenolics have added further complexity to this wine.



