

Newsletter

Pegasus Bay – Summer 2015 / 2016



Bee on grapes.

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Bee Good

"Where the bee sucks there suck I," sings Ariel in praise of nature in the Immortal Bard's *Tempest*. One of the things that we love at Pegasus Bay is working amongst nature in full flight. You see the seasons of the year roll by and their magical effect on all of the plants and animals that we have in our little patch. Nowhere is this more evident than in the world of the tiny; the world of insects. It is filled with fascinating encounters and one such is shown on the cover.

One of our large resident population of bumblebees was snapped while having a secret suck on a pinot noir berry. But like most of our insects he is a good guy, an unpaid worker, which is why Pegasus Bay never sprays its vines with pesticide. This berry has been damaged by a bird peck and by sucking its juice the humble bumble will help dry it out and prevent the bunch from becoming infected. We believe in supporting and imitating nature, which is why we also like sucking pinot noir. We are also trying to be good guys!

Sustaining Sustainability

NEW ZEALAND
SUSTAINABLE

WINEGROWING

Pegasus Bay has been involved in New Zealand Winegrowers' flagship sustainability program since it was first introduced many years ago. We are fully registered as *Sustainable*. New Zealand winegrowers is the official body that all Kiwi grape growers and

winemakers belong to. This eco-friendly program is all about minimal intervention in the grape growing and winemaking processes while caring for the environment. It includes minimising waste and making the best use of resources, such as water. As part of this we compost our vineyard and winery waste and return it to the vineyard. Now Pegasus has gone the extra mile and started installing self composting eco-friendly toilets for vineyard staff. Environmental sustainability should be the concern of us all so we invite you to raise your glass and join us in a toast, "Bottoms up for sustainability!"

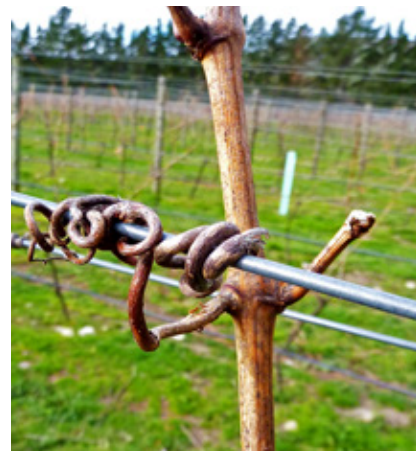
Reaching for the sky

Most parents want the best for their kids and aim for them to strive for higher things; to climb the slippery ladder of life at least as far as the parental rungs if not a level or two higher. "Climbing" is generally seen in a positive light. People climb rocks, hills and mountains as pastimes and, figuratively speaking, most of us like to climb up the scale in our jobs, hobbies and sports. But the drive to climb is not restricted to humans and certain animals have taken to the high spots because it offers them an evolutionary advantage. Even plants have done the same, reaching up to gain more sunlight and hence energy that will enable them to grow and propagate.

Every so often climbing is viewed less favourably. Take the "social climber" for instance. No, not the individual who just climbs peaks for the company and bonhomie but the person who tries to lever himself up the social scale on the backs of those he knows and the company he keeps. He is really more of a parasite and has difficulty in standing on his own two feet. Unfortunately, our good old friend the grapevine is the plant world's equivalent to this.

Grapevines are thought to have originated in the borderlands of Europe and Asia, perhaps somewhere near the modern day Armenia. They are lazy spineless individuals that can't even support their own weight. In their native habitat they survive largely by hitchhiking lifts on trees. Grapevines use and abuse trees by first latching on to them and then scaling their heights. At the same time they smother their hosts, steal their sunshine and by producing more tasty fruit they compete for the attention of seed-spreading animals and birds. Yes, grapevines save so much energy by not having to build a supporting skeleton that they can produce the sweetest of all fruits, which is one of the reasons why grapes make the best wine.

In the world's first vineyards grapevines were probably just left to grow up trees and in a few parts of Europe this traditional support is still used. Others train their vines on pergolas but most commonly a trellis, consisting of vertical posts and horizontal wires, is used. In all of these systems the vines' natural instincts kick in and they grow upwards towards the



The curly and twirly little tendril, supporting a cane.

sunlight. But in order to stay upright and climb a vine needs to grip and the secret weapon that allows this is the tendril; a tough wiry little outgrowth that wraps itself around anything within its reach and clings to it for dear life. It is so tenacious that you may have to cut it to remove the grape's cane from the trellis; and therein lies a problem.

It is not a problem during life but in death. For in winter, after the tendril has died, it does not give up the ghost but grips on even tighter because it has become lignified and woody. And winter is the time for pruning; when you select one or two canes to leave on the vine and have to pull the rest of them out of the trellis. Then it becomes a major battle between you and those damn little tendrils! You can cut them with secateurs but it is too time-consuming to snip them all so inevitably there is a fair bit of arm wrestling. At least it keeps you warm on a frosty morning and you don't need to go to the gym for a workout at the end of the day!

Friends or relatives in the UK?



What better way to wish people in the UK a happy festive season by arranging for them to be delivered a gift of Pegasus Bay wine. The service is also available throughout the year; so simple but yet so classy.

Just email: service@mustwines.com

WELLINGTON
Wednesday 25 November
5pm - 7pm
Museum Hotel
Tamburini Room
90 Cable Street
Ph (04) 802 8900

AUCKLAND
Thursday 26 November
5pm - 7pm
Hilton Hotel
Aquamarine Room 3
147 Quay Street
Ph (09) 978 2036

CHRISTCHURCH
Thursday 10 December
5pm - 7pm
The George Hotel
Parkview Room
50 Park Terrace
Ph (03) 379 4560

Place an order on the evening to go into the draw for your chance to **WIN** 1 of 3 **Pegasus Bay Pinot Noir Magnums and copies of The Vintner's Table!** Winners will be drawn on the night.

Please bring any interested friends

Wild about Pegasus Bay Restaurant!

Jannine Rickards, one of Pegasus Bay's winemakers, is basically an outdoor gal who likes nothing better than a spot of hunting in the hills. Over a year ago she suggested that a foraged food event be held in North Canterbury. While not forage virgins, we were novices at the challenge concept so Jannine and a team of enthusiasts enlisted the help of Bill Manson, a Kiwi who specialises in organising *Local Wild Food Challenges* in NZ and overseas. The North Canterbury competition was held at the Pegasus Bay Restaurant. Entrants had to prepare a dish in which at least 1 wild food ingredient had been foraged. These were then evaluated by a panel of judges and followed by the prize giving. The collecting of wild foods had to be done in a sustainable manner. We all know what happened to the moas with their tempting drumsticks; don't we?

It was a real family affair with mum, dad and the kids all participating. Not only did the kids help in finding the wild food but they also cooked in their own competition and naturally played a major part in the eating! Later in the evening Teresa Pert, our wonderful head chef, and her splendid team served a delicious 2 course feasting style dinner made from foraged food.

It was such a success that it is being repeated on 19 February 2016. But you do not have to pick wild fungi from a cliff face, come back from the hills with a

wild pig slung over your shoulder or even to grubby your paws by preparing food in order to be part of the party. You can come for the meal or even as a spectator. Tickets for the dinner are available from belinda@pegasusbay.com and the link to this event can be found at www.localwildfoodchallenge.com/north-canterbury-nz-2015/ but hurry as space is limited.

Pegasus Bay Restaurant will be closed on 25-26 December and on 1-2 January. It is best to telephone 03 3146869 ext 1 to make a restaurant reservation but feel free pop in and taste our range of wine any time. We will be delighted to see you.



Winemaker Jannine and Haydon Good (winemaker from Crater Rim) prepare food at the *Local Wild Food Challenge*.

When is it the right time?

"When is the best time to open a bottle of Pegasus Bay wine?" This is a question that we are often asked. Our standard answer is "any time you happen to think of it!" If the enquiry is really when a specific wine will be drinking at its best then that is different matter. It depends on whether you like your wines

upfront and fruity or whether you prefer them mellow and complex. Pegasus Bay wines are made to age and we don't release them until we feel that they are ready to drink. That, however, doesn't mean that they would not benefit from further ageing in a cool place. Here is a vintage chart indicating our opinion.

Variety	2014	2013	2012	2011	2010	2009	2008	2007	2006	2005	2004	2003	2002	2001	2000	1999	1998	1997	1996	1995	1994	1993	1992	1991
Sauvignon Semillon																								
Bel Canto																								
Riesling																								
Muscat																								
Chardonnay																								
Virtuoso																								
Gewürztraminer																								
Pinot Gris																								
Aria																								
Encore (375ml)																								
Finale (375ml)																								
Pinot Noir																								
Prima Donna																								
Syrah																								
Merlot Cabernet																								
Maestro																								

■ DRINK NOW
 ■ CELLAR 1-3 YEARS
 ■ CELLAR 4-5 YEARS
 ■ CELLAR 5 YEARS PLUS



The crowd enjoying an earlier concert in the Pegasus Bay amphitheatre.

Being a wine enthusiast you're clearly a sensitive individual and sure to have experienced true love; that indescribable emotion, that all-consuming passion for another. But you can be passionate about things as well as people and not infrequently loves are linked. "If music be the food of love, play on," said The Bard of Avon in

Twelfth Night, emphasising the magical intertwining of such delights. Well, we at Pegasus Bay love not only fine wine but music and we have a very soft spot for orchestras and opera. "Mrs Pegasus", Christine Donaldson, the matriarch of our tribe, was on the board of directors of Canterbury Opera for 20 years and regularly sang in the company's productions, referring to herself as a "chorus girl". Many years ago, Malvina Major, that national and international opera star, sang at the opening of our winery. In those days she was just "Malvina" as it was well before she was knighted. Nowadays, her name is a household word. There followed a series of annual outdoor operatic concerts at our winery, at which Malvina frequently performed.

Well, we are pleased to announce that through their "Player Partnership Programme" the Canterbury Symphony Orchestra will be staging *Opera in the Vines* in Pegasus Bay's natural amphitheatre on Saturday, 27 February 2016. The international cast will be led by *Kiwi superstar tenor Simon O'Neill*, who has sung to high acclaim in major opera houses throughout the world, and will also include *Australian baritone José Carbo* and *Tai-American soprano Ariya Sawadivong*. This will be a concert celebrating a number of the greatest hits of opera. You can bring your own picnic or choose tasty fare from an array of food providers.

But if you want to make a very special day of it why not partake in a *delicious preconcert 3 course "feasting menu"* with accompanying wines at *Pegasus Bay's Vineyard restaurant*, which has been named as *best in New Zealand* by Cuisine Magazine on multiple occasions, including 2015. You don't even need a designated driver as there will be coach transport from the centre of Christchurch. For more information and reservations see www.cso.co.nz/opera-vines where there are also links to the booking page via Eventfinda.

From the Prescription Pad

Having spent my working life dabbling about with people's brains and their behaviour, I am confident that most of us are not confident enough and we are capable of achieving much more than we do. It is not that Joe Average has a raging inferiority complex but simply that he sees himself as being average and doesn't try to rise above this. Of course, overconfidence is also alive and well so that it is a matter of striking the right balance. My message is that if you aim at a high but realistic target and do your very best then you will probably stun yourself by hitting it.

In the antipodes there has been a tendency to put ourselves down and look up to Europe in matters of culture and sophistication, including in the world of food and wine. Doubtless, at the top of Europe's vinous hierarchy there are some damn fine wines produced; stunning examples of the best of the traditional styles. These come out of regions like Bordeaux, Burgundy, the Mosel Valley, Tuscany and the like, each area having a smattering of top labels that are rallying calls to wine enthusiasts internationally. They are so famous and limited in their production that you need to mortgage your lover in order to buy a bottle. Because they are so expensive the vineyard owners are rich and can employ the best viticulturists and winemakers, do more work in the vineyard, have lower crops, buy the best oak barrels and so forth. They are excellent wines but the monetary rewards of their success produce a self-fulfilling prophecy, reinforcing the view that their land and labels are clearly superior to their neighbours'.

Such top wines regularly receive rave reviews from wine critics and frequently such assessments are not made blind. At least one of the world's most influential wine writers refuses to taste any wine blind. Why? Because he says that knowing the label is part of the normal experience of drinking a wine and that he can give a better evaluation by knowing what he is drinking. Doubtless, his expert palate will not be prejudiced by the expectations attached to labels but science has clearly shown that doesn't apply to mere mortals like the rest of us.

Functional magnetic resonance image (MRI) scanning shows which parts of the brain become active during specific tasks and has been carried out on subjects drinking wine. When they are told that they are drinking "high quality and expensive" wine,

not only do they say that they enjoy it more than when the wine is said to be "low quality and cheap", but the brains' "pleasure centres" light up more on MRI, even when the two wines are exactly the same. In other words, knowing the wines' supposed provenance influences not only people's judgement but the amount of pleasure they actually experience.

The favourite saying of a friend of mine is, "The truth lies in the glass," and this implies that, "The truth is not on the label." Unfortunately, many experienced and knowledgeable wine drinkers remain "label drinkers" at heart and will talk up a highly regarded wine that has performed poorly in a blind tasting once its identity is revealed. How often have I heard, "Try it again! It's much better now. It was just slow to open up in the glass"?

This brings me back to my comments about confidence and we Antipodeans tenacity to put our wines down in comparison with those of Europe. The so called *Judgement of Paris* is now firmly established in vinous folklore. Prior to the 1970s it was widely believed that new world wines were inferior to those of Europe in general and France in particular. In 1976 Stephen Spurrier, a British wine merchant and educator in Paris, organised a blind tasting of top quality Bordeaux, Burgundy and Californian wines that was judged by French experts. Immediately after their onerous task the judges felt that the American interlopers had put on a good show but they were clearly outclassed by the Frenchies. "*Quelle Horreur!*", when the results were announced the cheeky Californian upstarts came out on top of the French aristocrats.

Naturally, such new and old world comparisons have been repeated many times and the new world has generally held its own without difficulty. One of the most recent was a blind evaluation of 100 of the "*most prestigious*" wines from the 1970s commissioned by the European luxury magazine publisher FINE. These were said to have a combined worth of over \$1/2 million. As French wines predominated in the "*prestige*" department, it is perhaps not surprising that they dominated both the list of entries and the list of high scoring wines. Top slot, however, went to an Australian wine, Penfolds Grange 1971, and Penfolds Grange snared 4 spots among the top 40 wines. There were no New Zealand wines considered *prestigious* enough to be in the line up.


Generally speaking, our wine industry punches well above its weight. We are relative newcomers on the world stage and produce less than 1% of the world's wine but wine is New Zealand's fifth-largest export in monetary terms. It is exported widely and turns up in many unexpected places. I have recently seen quite extensive listings of Kiwi wines in supermarkets and restaurants in Russia and Eastern Europe. The average price paid for NZ wines entering the UK is higher than that of any other country, including France. It's not that France doesn't produce some ultra pricey wines but they also make a vast amount of super cheap stuff. Our wines have thus come a long way in a short time.

The new world has a debt of gratitude to Europe and in particular to France for spreading their enlightened food and wine culture but the days when the old world ruled the vinous kingdom unchallenged are well and truly gone. In many instances the top European producers still produce benchmarks for the classical vine varieties and wine styles but some new world wine areas are capable of matching these and others have produced their own distinctive wines that are different but not inferior to the classics. In addition, Europeans attitudes to their own wines and interlopers have gradually evolved. When I first went there in the 1970s, shops sold only wine from their own region and even in big cities it was difficult to buy wines from other countries. That has completely changed and now even France, perhaps the world's most parochial country with regard to wine and food, is interested in what is happening in the international scene, including New Zealand.

Pegasus Bay and 3 other Kiwi wineries were recently invited to present their wines in Paris and Burgundy. My wife, Chris, and I, along with teams from Ata Rangi, Escarpment and Felton Road, spent a week talking about our wines at tastings and special dinners at the famous Loiseau group of Michelin starred restaurants. We were all surprised and gratified by the interest and appreciation shown. Wine critics, winemakers, wine lovers, gourmets and interested locals were among those who attended. Included were French winemakers who had done vintages at our wineries.

And how did the Kiwi wines stack up against the locals in Burgundy, the home of chardonnay and pinot noir? At times there were discernible differences in emphasis, style and structure but the Kiwi wines were not there to ape French wines. They stood on their own feet, showed confidence and poise and were equally valid expressions of the grape varieties. It is not that we can rest on laurels and that we can't learn from Burgundian winemakers. We are relative newcomers and our styles are still evolving. We should be cognisant of that, just as the French have recognised that Kiwi wines have come of age.

Well, I need to evaluate the current state of our Pinot Noir so please excuse me while I toddle off to do a little bit of liquid research.



Ian Donaldson

Recent Seasons

The growing conditions of the 2009 vintage were amongst our best and we were delighted with both the reds and whites. The 2010 season was marked by a cloudy and indifferent late spring and early summer. In February, however, the sun began to shine and we had 3 months of perfect weather, resulting in excellent ripeness and levels of natural acidity. The 2011 vintage followed a very warm season and was one of the earliest we have experienced, producing beautiful physiological ripeness. It was a complete contrast to the following season and 2012 was one of the slowest ripening vintages that we have seen. Dry weather in late autumn allowed a prolonged *hang time*, which has produced a splendid spectrum of flavours and a lively freshness. A mild spring, a warm summer and a long lingering autumn created a perfect prelude to the 2013 vintage. Autumn rain in 2014 caused us to pick sooner than usual but precocious ripening earlier in the season meant that the fruit was physiologically ripe. Later noble botrytis flavoured the aromatic whites.



CURRENT VINTAGES / RELEASES

All bottles 750ml unless otherwise stated.

PEGASUS BAY RIESLING 2013

750 ml and Magnum 1.5 lt

Britain's "Queen of Wine", Jancis Robinson, rightly regards riesling as the best of white wines. Although it can be grown almost anywhere it needs a mineral rich, stony piece of dirt to bring out its best and this is what we grow it in. As our 27-year-old riesling vines have sunk their roots deeper their minerality has become more defined but refined. With careful cellaring our rieslings will age beautifully for 1 or 2 decades. **Pegasus Bay Rieslings** have been **awarded super classic status by Michael Cooper** in his *Classic Wines of New Zealand* and **10 recent vintages** of this wine have been given **over 90/100** in *Robert Parker's Wine Advocate USA*. The reviews for this vintage are starting to roll in.

Top Wine... Absolutely outstanding... Intense concentration... mandarin, peach... Serious and very complex. Joelle Thomson, www.joellethomson.co.nz NZ

★★★★★ **18.5+/20 Densely concentrated**, rich aromas of ripe citrus, exotic florals, marmalade and honeysuckle... **Soft, and gently succulent.** Raymond Chan, raymondchanwinereviews.co.nz NZ

★★★★☆ ... Full-bodied... Crisp, peachy and slightly spicy with **good concentration.** Michael Cooper, www.michaelcooper.co.nz NZ



PEGASUS BAY SAUVIGNON SEMILLON 2013 NEW RELEASE

We made this classical French blend of sauvignon blanc and semillon in the traditional manner with wild fermentation by the grapes indigenous yeast's, and ageing on its yeast deposit (sur lie) for 6 months, the semillon portion being in old French barrels. This tones down the pungent sauvignon blanc character, fills out the palate, adds a creamy texture and gives the wine more complexity. It thus becomes what the French intend, a food wine and not just an in your face talking point to be sipped at parties instead of a cocktail. In addition, the semillon adds longevity enabling the wine to develop savoury nuances with cellaring. Accordingly, we hold this wine back and regularly release it when most sauvignon blanc wines of the same vintage has gone over the hill.

As this wine is being released for the first time in this newsletter most writers have not tasted it but one got a sneak preview.

94/100 ... Cascading flavours, quince, citrus, lychee, passion fruit, guava... **tropical zesty acidity... Exceptional length and complexity.** Rob Geddes MW, *Australian Wine Vintages*. AUS



PEGASUS BAY GEWÜRZTRAMINER 2014

This is a flagship variety of Alsace where it produces a stunningly aromatic big boned wine which is perfect with their French cuisine. As mentioned on page 6 under "Recent Seasons", a portion of the fruit developed late-season botrytis. This has concentrated and enhanced the wine, making it particularly Alsatian like. Wine writers have yet to evaluate this one but we are impressed.

These are our cellar notes: **Ultra-ripe quince, peach, guava, lychee and spice...** Rich, **unctuous... tangy acidity** to balance its lusciousness and medium dry finish.



PEGASUS BAY MUSCAT 2014 NEW RELEASE

A number of years back we decided to plant a small plot of muscat vines; not just any old muscat but muscat à petits grains, which is used to make the famous Muscat Beames de Venise in the Rhône Valley. The grapes were left on the vine until they were ultra-ripe. The juice fermentation proceeded very slowly, taking almost a year to complete. This wine has the intensity of Muscat Beames de Venise but is made in a drier style. We have very little so we are restricting it to our mail order and cellar door customers. We are very excited by it but as it is not a general release we do not have any reviews. Here are our cellar notes.

Voluptuous... speaks of tropical spices, Turkish musk and the tantalising, heady, indescribable perfumes of an oriental bazaar... mouth filling and rich ... big boned, off dry... impressions of crushed root ginger that linger on the palate well after swallowing.



PEGASUS BAY CHARDONNAY 2013

Pegasus Bay Chardonnays have been awarded **★★★★★ (5 stars) and classic status** by Michael Cooper in his *Buyers' Guide to NZ Wines*. *Robert Parker's Wine Advocate (USA)* had this to say about Pegasus Bay and chardonnay **"...they are presently producing some of New Zealand's most exhilarating, Burgundy inspired white wines..."** The grapes come from an old low yielding clone that tends to produce a very concentrated wine. In the tradition of great white Burgundy, the wine is fermented in French puncheons by the grapes' natural micro-organisms and aged on lees for 18 months. We use only a minority of new barrels to minimize any oak character and emphasize the power of the fruit. As the wine has only recently been released most writers have not had a chance to review it but one managed to get a head start.

★★★★★ **Mineral, smoke, whipped butter... dry, spicy, firm, rich and powerful... A great wine that teases the palate in all the right ways.** Cameron Douglas, *Master Sommelier, NZ Liquor News*. NZ



PEGASUS BAY CHARDONNAY 2010 NEW RELEASE

Magnum 1.5 lt

This wine was made in the same way as the 2013 Chardonnay mentioned previous page. Although the 750 ml bottles rapidly sold out, we held back some magnums and we are releasing these the first time. They have matured beautifully.

★★★★★ **94/100** *Impressively complex... Concentrated and intensely flavoured with superb mid-palate weight and texture.*

Sam Kim, Wine Orbit. NZ

★★★★★ **92+/100** *...Bursting with layers of citrus and judiciously handled oak... One for those who love a great chardonnay.*

Lisa Perrotti-Brown MW, erobertparker.com USA



PEGASUS BAY PINOT NOIR 2012

We use traditional Burgundian techniques to make our Pinot Noir, including natural primary and secondary fermentations by indigenous micro-organisms. Primary fermentation is carried out in small vats that are gently plunged manually to avoid excessive extraction. This wine was then matured for 18 months in oak barriques from artisan Burgundian coopers. It is only a baby but is already showing well.

96/100 *A sense of real depth... noble tannins and the sort of structural complexity and completeness that is the envy of most other NZ pinot noir makers.* Nick Stock, JamesSuckling.com USA

★★★★★ **93/100** *...Full-flavoured... Savoury and mineral... power and a lengthy finish. Consistently top wine.* Bob Campbell MW, www.bobswinereviews.com NZ

★★★★☆ *Youthful... substantial body and rich, savoury, complex.* Michael Cooper, Buyers' Guide to New Zealand Wines 2015. NZ



PEGASUS BAY PINOT NOIR 2010

Magnum 1.5 lt and Jeroboam 3 lt

This pinot was made in exactly the same way as the 2012 but has been held back before release because of the larger bottles. This was the **second highest scorer** in a tasting of hundreds of Kiwi wines held in New York, the top wine being the 2010 Pegasus Bay Prima Donna.

★★★★★ *Authoritative... Powerful but silky textured.* Michael Cooper, Buyers' Guide to New Zealand Wines 2013. NZ

★★★★★ **18.5+/20** *Power and complexity of flavour.* Raymond Chan, raymondchanwinereviews.co.nz NZ

95/100 *So much character and interest.* Gary Walsh, Winefront. AUS

92/100 *Impressive fruit... noble tannins.* Steve Tanzer, internationalwinecellar.com USA

94/100 *So perfumed... Dark fruits... intense structure.* James Suckling, JamesSuckling.com USA

94/100 *...Black cherry ... Lovely focus.* Jamie Goode, wineanorak.com UK

92/100 *Great intensity... long and layered.* Lisa Perrotti-Brown MW, erobertparker.com USA



PEGASUS BAY SYRAH 2010 NEW RELEASE

Unbeknown to many of our fans, Pegasus Bay has had syrah planted in its vineyards for many years but we have never before released wine made from this variety. The reason? It is because we have not previously been happy with the quality of what we have produced. In 2010 the growing conditions seemed to be more in tune with syrah so we thought we should let you see our best result to date, which seems to us pretty decent. With our exacting standards, however, it has not exactly been a cost-effective exercise! As we made only a small amount it is only available on mail order and through the cellar door so we do not have any reviews. Here are our cellar notes:

Purple plums, raspberries, wild blackberries, dark chocolate and vanilla pod... savoury hint of black olive tapenade and a dash of pepper... mouth filling but muscular and taut, without any hint of fatness to obscure its dry but supple finish.



PEGASUS BAY MERLOT CABERNET 2012

We make this blend of traditional Bordeaux claret grapes in the Bordelaise manner with pump-over and aeration of juice during fermentation, followed by maturation in French oak barriques for 18 months. It was clarified by racking it off its natural yeast deposit on several occasions prior to bottling.

★★★★★ *Blackberry and dark red plum infused with red currants... satin-like tannins... Smooth and finely concentrated... Long complex finish.* Raymond Chan, raymondchanwinereviews.co.nz NZ

★★★★★ *Fragrant, mouth filling and fleshy...Plummy spicy flavours... Good complexity and a well rounded finish.* Michael Cooper, www.michaelcooper.co.nz NZ



PEGASUS BAY MERLOT CABERNET 2010

Magnum 1.5 lt

This wine was made in exactly the same way as the 2012 mentioned above. It has matured magnificently in Magnum and is ready to drink but can be expected to cellar well for many years.

★★★★★ *Exotic, perfumed... impressive complexity. Pure blackberry and plum with sweet spices, toast and leather... Perfectly integrated... Superb structure and balance. Excellent length and persistence of flavour.* Wine NZ Magazine. NZ

★★★★☆ *Classy... Fleshy, rich and smooth with concentrated blackcurrant, plum... Silky textured and generous.* Winestate Magazine. AUS

Chewy, fleshy with plum, dark berry chocolate/mocha. Deliciously accessible red that I find very appealing. Bob Campbell MW, Your Home and Garden Magazine. NZ





RESERVE WINES

All bottles 750ml unless otherwise stated.

PEGASUS BAY BEL CANTO DRY RIESLING 2014 750 ml and Magnum 1.5 lt

Bel Canto is possible to make only in certain years. It is made from riesling with virtually the same ripeness as that used for Aria, but it is fermented to dryness. It thus has the richness and concentration of Aria without its sweetness. We feel that this wine is a milestone for us because of the special vintage conditions. In spite of its youth it is ready to drink but we believe it will cellar well.

★★★★★ **95/100** *Complex with apricots, honey, spice, clove floral and citrus characters... Gives a nod in the direction of Alsace.*

Bob Campbell MW, www.bobcampbellnz.com NZ

19/20 *Harmoniously intertwined* flavours of ripe citrus fruits, marmalade, honey, musk and minerality. **Smooth** texture with considerable **power and drive**.

Raymond Chan, raymondchanwinereviews.co.nz NZ

Excellent. *Distinctively different... Fascinatingly complex.*

Mark Henderson, Otago Daily Times. NZ



PEGASUS BAY ARIA 2013

Aria is made only in **special vintages** and 2013 was definitely one of these. It was a beautiful grape growing season (see page 6 under *Recent Seasons*) and the riesling that was left on the vines for late harvest wine benefited from the humidity of the dying days of autumn by developing botrytis. This was **hand-picked** by making **multiple passes** over several weeks through the same vineyard and on each occasion selecting only bunches with 30% or more of noble botrytis.

20/20 *Yum Yum... Honey, bees wax... nectarine and ripe peach.*

Phil Parker, *Possonby News*. NZ

★★★★★ **95/100** *Cexotic fruit and spices ... delicious package of flavours... Very classy.* Bob Campbell MW, www.bobcampbellnz.com

★★★★★☆ *Very youthful, concentrated, vibrant peach, citrus-fruit, spice... gentle sweetness. Lovely late harvest style.*

Michael Cooper, *Buyers' Guide to New Zealand Wines 2015*. NZ

18.0+/20 *...Burnished honey notes. The palate has plenty of fruit extract... Solid core displaying ripe citrus fruits, honey and a touch of caramel... Will certainly develop greater complexity.*

Raymond Chan, raymondchanwinereviews.co.nz NZ



PEGASUS BAY ARIA 2009 Magnum 1.5 lt

The season did not have as much botrytis as some years but because of careful hand selection in the vineyard this wine had well over 30% of beautifully raisined noble berries. **It is a pure expression of riesling at its best.**

★★★★★ **Very classy...** *Rich, citrusy, slightly spicy and honeyed flavours, luscious sweetness and mouth-watering acidity.*

Michael Cooper, www.michaelcooper.co.nz NZ

★★★★★ **Rich, powerful honey and lemon...** *Will reward you with cellaring but it's drinking so well now.* Jason Bryant, unscrewed.co.nz NZ

92/100 *...Wonderfully honeyed/musky character... Rich and generously fruited... refreshing acidity and a very long finish.*

Lisa Perrotti-Brown MW, eRobertParker.com USA



PEGASUS BAY ENCORE 2011 375 ml

It is possible to make this riesling, which is in the style of an **Alsatian Selection des Grains Nobles** or **German Trockenbeerenauslese**, only in very special years. Late in the season we carefully hand selected only the most perfectly raisined botrytic fruit and the small amount of juice that we obtained was left to slowly ferment at a low temperature over the winter and spring.

★★★★★ **95/100** **Powerful, concentrated...** *Honey with exotic tropical fruits... Purity and a lingering finish that refuses to quit.*

Bob Campbell MW, www.bobcampbellnz.com NZ

★★★★★ **Lovely poise and harmony, concentrated, citrusy... Sweet, crisp deliciously long finish.** Michael Cooper, www.michaelcooper.co.nz NZ



PEGASUS BAY FINALE (NOBLE SEMILLON SAUVIGNON) 2011 375 ml

Finale is made in the style of French Sauternes. We selected only the most perfect, **beautifully raisined berries** and the small amount of juice obtained was fermented in French artisan oak barriques, using the grapes indigenous yeasts, and then matured in these barrels. We released an earlier 2011 Finale that was made out of semillon alone. It received multiple five-star reviews, including in Michael Cooper's, *Buyers' Guide to New Zealand Wines 2015, NZ*.

As is the tradition in sauternes, this new wine is a blend of noble semillon and sauvignon blanc. Although it is from the same vintage as the first Finale 2011 that we believe that has **an additional degree of complexity and lushness because of the blend and the extra time it has had in barrel**. We are sure that you will agree.

These are our cellar notes: *Lychee, apricot, comb honey, candied orange peel, nougat, and toasted almonds...* **decadently mouth filling and rich... spine of acidity and minerality provides perfect balance.**



PEGASUS BAY PRIMA DONNA 2012 NEW RELEASE

We only produce Prima Donna in exceptional years. It is made in exactly the same way as Pegasus Bay Pinot Noir 2012 mentioned above and it is a blend of the barrels that we feel best reflect the vintage and our unique terroir. As usual, it mainly comes from our oldest, lowest cropping vines that are non-grafted. Although it is being released for the first time on this newsletter a couple of wine writers have already tasted it.

★★★★★ **Powerful, silky textured ... Plum, spice and nut ... Strong sense of depth and potential... Already lovely but should be long-lived.**

Michael Cooper, *Buyers' Guide to New Zealand Wines 2015, NZ*

97/100 *Defined, articulate... Red cherries, dark spices, earth and fine chocolate... Will age magnificently.*
Nick Stock, *JamesSuckling.com USA*



PEGASUS BAY MAESTRO SOLD OUT

PEGASUS BAY PRIMA DONNA 2010 Magnum 1.5 lt

This is the wine that **scored top out of a tasting of hundreds of NZ wines in New York.**

93+/100 *Impressive energy giving intense red berry and mineral flavours, terrific penetration. Superb rising finish saturates the palate... Downright Chambolle-like.* Steve Tanzer, *internationalwinecellar.com USA*

93+/100 *Beguiling aromas... Black cherries, mulberries... dark chocolate, lilacs and cloves... muscular red berry and savoury finish, finishing long.*
Lisa Perrotti-Brown MW, *erobertparker.com USA*

94/100 *Crazy pure with strawberry, flowers, raspberries and liquorice... Very dense with fabulous tannins and length.*
James Suckling, *JamesSuckling.com USA*

★★★★★ *Powerful and finely fragrant, with dense cherry, plum and slight liquorice flavours, deliciously rich and well rounded.*
Michael Cooper, *Buyers Guide NZ Wines 2013, NZ*

★★★★★ *Very rich and supple... A real sense of poise and power.*
Wine State Magazine, *AUS*

★★★★★ *Waves of savoury dark berry and cherry... Full, rich and layered...* Raymond Chan, *raymondchanwinereviews.co.nz NZ*

PEGASUS BAY PRIMA DONNA 2009 Jeroboam 3 lt

This wine is just the thing for that very special anniversary or the like event.

This Prima Donna was named as one of the **Dream Dozen Kiwi Pinot Noirs** in Britain's *Decanter Wine Magazine* by Matthew Jukes.

★★★★★ *Depth of fruit and lashings of Waipara dirt mark it as one of the most obviously terroir-reflecting wines. Dark and brooding. A mighty wine which draws energies from the vineyard as opposed to the barrel.*
Decanter Magazine, *UK*

★★★★★ **93/100** *Dense, powerful... very complex... merely hints at its full potential.* Bob Campbell MW, *www.bobswinereviews.com NZ*

★★★★★ *Concentrated, ripe, cherry/plum flavours ...rich, seductively smooth finish. Superb drinking.* Michael Cooper, *Winestate Magazine, AUS*

92+/100 *Marked raspberry and spice, leather and gamey nuances. Juicy, tightly coiled and penetrating.* Steve Tanzer, *internationalwinecellar.com USA*

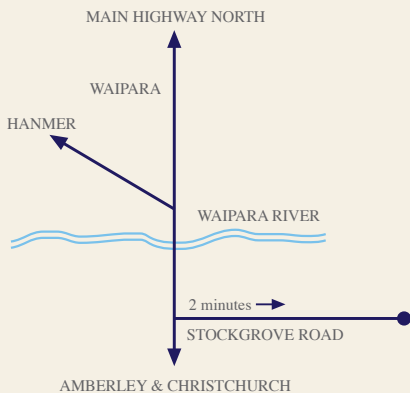
91/100 *Impressive weight. Concentration suggests it will blossom in 3 or 4 years.*
Robert Parker's Wine Advocate, *USA*

★★★★★ **96/100** *Exceptional pinot noir ...should be in every wine enthusiast's cellar.*
Sam Kim, *Wine Orbit, NZ*



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PEGASUS BAY
FINE WAIPARA WINE



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