

# PEGASUS BAY NEWSLETTER

SUMMER 2014/2015



COMPLIMENTARY  
MAIL ORDER  
WINE TASTINGS

AUCKLAND 8TH DECEMBER  
WELLINGTON 9TH DECEMBER  
CHRISTCHURCH 11TH DECEMBER

PEGASUS BAY

FINE WAIPARA WINE



WIN A MAGNUM!, SEE INSIDE  
FOR DETAILS

# Marching through the Dangerous Ides



A vine with non-frosted shoots on the left and frosted shoots on the right

The soothsayer said to Caesar, "Beware the Ides of March", to which the great man blithely answered, "The Ides of March are come." The reply was prophetic, "Aye, Caesar, but not gone." This was according to the imagination of Shakespeare but what followed is a matter of historical truth. Before the Ides had passed Caesar was a bloodied corpse. What are the Ides and when are they important?

The Ides are particular days in the Roman calendar and there is one near the middle of every month. That in March falls on the 15th. If Julius Caesar had been grape grower in a temperate climate he would have had a double reason to fear that day because he might have lost his crop as well as being murdered. What rotten luck that would have been! It just so happens that the Ides of March lie virtually at the midway point between the longest and the shortest days and in frost prone regions there is enough warmth producing sunlight to kick the grape vines into life but the nights are so long that a frost remains possible. If Julius Caesar and had lived in the southern hemisphere then it is the corresponding Ides of September that he would have had to fear for reasons of viticultural, if not personal, safety.

It is about the middle of September when our grape vines' little buds, which have been dormant overwinter, start to swell, open up and show the tips of their new leaves. From this minute flash of colour, that starts in only a few focal points in the vineyard, a verdant wave unfolds in slow motion, taking a month or more to flow across the entire plot. It is one of

nature's most magical spectacles, made even more transfixing by the pale green colour of the delicate little leaves; semi-translucent when viewed in the early morning light. As each day becomes a little longer it brings with it more warmth and each night is correspondingly shorter. This reduces the chance of frost but a significant risk remains until the Ides of October and the possibility of a rogue frost, riding on the coattails of a dying southerly storm, persists until the Ides of November.

Yes, we know to beware the Ides of September and the dangers they portend. They herald the unstoppable but nerve racking development of the new season and you can only be ready to respond to whatever Mother Nature bowls in your direction. In the spring of 2014 she was not playing cricket by the rules and she bowled the Waipara Valley an underhand ball. Because of the stage of growth and the conditions on that night many vineyards sustained some damage, Pegasus Bay included. But frost damage usually affects only some buds, leaving others completely unscathed. However, because of the resulting reduction of crop the wine from the 2015 vintage may be very good. In addition, because we mature our wines until we feel that they are drinking well we hold larger stocks than most wineries. This means that you, our loyal customer, will not be left high and dry and that you will still be able to buy your favourite drop. Stocks are just another weapon in our frost fighting armament, enabling us to march through the dangerous Ides!



## The Flighty Visitor

Swanston being aloof

They say that it is an ill wind that blows no good and we agree. We had a terrible storm that raged throughout one black night last September, causing all sorts of damage in the region and cutting power to many homes and businesses. The following morning Pegasus seemed unduly twitchy and excited but it was only later in the day that we found out what was upsetting the old nag. A visitor had dropped in and, not only was he unexpected, but he turned out to be quite a flighty type of guest. He clearly regarded himself as something of an aristocrat, always preening himself and generally keeping aloof but he was not beyond shovelling food into his mouth without being invited. It turned out that he was mute so that we never really found out his name but we called him Swanston, which seemed to suit to a T.

Pegasus and Swanston have now become the best of inseparable mates. As the visitor is the strong silent type, Pegasus never quite knows what he is thinking and one day he might just flit away. In the meantime, however, they are very content to share their space. Make sure that you have an audience with our guest next time you visit, should he still be in residence. He may be aristocratic but you won't need to make an appointment.



COMPLIMENTARY  
MAIL ORDER  
WINE TASTINGS

### AUCKLAND

MONDAY 8<sup>TH</sup> DECEMBER  
5pm - 7pm  
Hilton Hotel  
Aquamarine Room 3  
147 Quay Street  
Ph (09) 978 2036

### WELLINGTON

TUESDAY 9<sup>TH</sup> DECEMBER  
5pm - 7pm  
Museum Hotel  
Tamburini Room  
90 Cable Street  
Ph (04) 802 8900

### CHRISTCHURCH

THURSDAY 11<sup>TH</sup> 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 2009 Magnums!** Winners will be drawn on the night.

*PLEASE BRING ANY INTERESTED FRIENDS*

## 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](mailto:service@mustwines.com)





The party hots up as yeasts ferment red wine.

# Perfecting your Pong

Most living things have their own special pong and to them it smells just fine. Whether their kin or those of an entirely different kind find it attractive is a different matter. One life form that can produce very special aromas is itself especially distinctive in that it is neither truly plant nor animal. I speak, of course, of yeasts; those little powerhouses that are essential to many of our creature comforts, including the making of bread and wine. Yes, yeasts can produce their own delicious smells. In the case of wine, these include esters that are highly perfumed and different from any that exist in the fruit, but for want of a better descriptor can be called “fruity”. They are readily apparent in young wines but gradually disappear to be replaced by a different set of aromas that may be described as “winey”. In the background lurk “varietal” characters that are typical of the grape variety and may be very striking, such as the aromas of sauvignon blanc and muscat. These “varietal” smells and tastes usually become most prominent several months after bottling and gradually fade as the wine goes over the hill.

The yeast uses some of its valuable energy to produce its special “fruity” aromas and scientists have long wondered why they do this. Recent work by Mat Goddard of the University of Auckland has shed light on this. It is not only you and I who are enticed by the yeast’s pong but also fruit flies. As yeasts are immobile they have no way of spreading themselves around and all life needs to do this in order to proliferate and survive.

So, yeasts lounge about like perfumed young ladies at a party that’s winding down, trying to hitch a lift to the next place of excitement. Fermentation peters out at the yeast party because the food and drink becomes extinct. Ms Lisi Yeast is not really a beast; she merely wants a slice of the next action before she becomes old, shrivelled and part of history so she tarts herself up and tries to hook on to anyone that will take her.

When fruit flies were put into a maze of glass tubes they preferentially found their way to the more attractive smelling yeasts and wine yeasts (*Saccharomyces cerevisiae*) were 100 times more likely to end up attached to the insects than expected “if the flies randomly recruited members of the fungal community.”

But it turns out that the hitchhiker is not just a freeloader and she is happy to offer her services to the driver. When they get to the next gig she ferments up a storm and any fruit that he pulls up to will be rapidly turned into wine or something similar. It provides a great breeding ground for both of their progeny. While it’s a win-win situation for this happy couple we intend to invite only Ms Yeast to our vintage party. Mr Fruit Fly is definitely not welcome!

# The Vintner’s Table

It was about 18 months ago that a smallish book entitled *Where the Chefs Eat*, subtitled *A Guide to Where the Best Chefs Eat*, was published by Phaidon in New York and London. This was a compilation and description of the world’s best eateries as judged by top chefs. Guess what, Pegasus Bay Restaurant was up there with the best. For a long time we have known exactly what winemakers like to drink and, believe us, it does not come cheaply. Having some experience in this matter, we can assure you they are equally demanding about what they eat but this does not need to cost you an arm and a leg, especially if you have been let into a few important secrets. It is now all revealed in a new book; *The Vintner’s Table*.

It was also about 18 months ago that we were approached by Random House, New Zealand’s largest publishers, to see if we would agree to them producing a book about Pegasus Bay Vineyards and Winery, particularly showcasing our multi award winning restaurant. Like us, they must have been surprised when we were named as the *Best Casual Dining Restaurant in New Zealand* by *Cuisine Magazine* in 2005 and then proceeded to take out the accolade of being the top vineyard restaurant in the country in five subsequent years. Their confidence in us must have felt justified when we were one of only three vineyard restaurants throughout New Zealand to be awarded a coveted *Chef’s Hat* and we were named as *The Best Regional Establishment* in the Christchurch hospitality awards this year. Both accolades were due to the hard work of **head chef Teresa Pert and our expert kitchen and front of house teams.**

Random House has hired Adrienne Rewi to write the lively text and Aaron McLean to take the dazzling photographs that are liberally strewn throughout the pages. Pegasus Bay has called on **five of their previous head chefs** to reveal the secret weapons they have concealed behind their aprons. Each has gone on to carve a formidable national or international reputation. **Oliver Jackson, James Stapley, Leungo Lippe, Adam Bennett and Shaun McGowan** have responded magnificently with a range of mouth-watering starters, entrees, mains and desserts that are categorised into spring, summer, autumn and winter’s



*The Vintner’s Table* - available from [www.pegasusbay.com](http://www.pegasusbay.com) or on the Mail Order List.

dishes, enabling you to prepare a stunning menu using fresh seasonal produce. Be it a starter of beetroot and chickpea fritters with yoghurt sauce, a mushroom consommé with asparagus and morels, an entree of salt beef tart with gherkins, horseradish and watercress, a main of stuffed zucchini flowers with beetroot purée, goats cheese and spring greens or a desert of banana parfait with chocolate tuilles, you will find something that takes your fancy for your next dinner party. All the recipes are imaginative and exciting. Wine suggestions are given and special suppliers of quality ingredients are highlighted. The story of the establishment of our vineyards, winery and restaurant, the ecologically friendly and sustainable methods of production and the philosophy behind different wine styles are skilfully interwoven in the text. The project was masterfully orchestrated by our marketing manager, ex-head chef Edward Donaldson, and his wife Belinda, restaurant director.

You could use this as a coffee table book, keep it in the kitchen as a source of culinary inspiration or just enjoy reading it to find out about the Waipara Valley and Pegasus Bay Wines. It would make a great Christmas present.

But as well as trying these recipes, give yourself a treat and visit our restaurant. We would love to welcome you. It is best to phone 03 314-6869 ext 1 to reserve lunch and make certain that the restaurant is open but feel free to pop in to our tasting at any time without calling. We will definitely be closed on 25 and 26 December and 1 and 2 January to give our staff a break.

# From the Prescription Pad

I guess that it all started 11 years ago or at least that is when the seed was implanted. My wife, Chris, and I were invited speakers at the Savour New Zealand conference. This was one of those gigs in which food was tarted up by celebrity chefs and matched with wine, with lots of enthusiastic audience participation in the eating and drinking department. The chef that I had to service sneaked in a dish of *inland oysters*, which as you doubtless know is colloquial speak for testicles. I have four sons but I could think of no other qualification that would fit me for the task of presenting wine to go with this delicacy. Chris and I had just finished our separate presentations and were recalling how she had ordered such an "oyster" dish at a restaurant in Turkey, only to be told that it could not be served to a lady! Being a woman of courage, Chris prevailed upon me to order it and we changed our plates when the waiter's back was turned. The conference room in which we were now standing was atwitter with excited delegates who were pecking at nibbles and sipping drinks. An elegantly dressed stranger eased her way through the crowd and introduced herself as being from a well-known publishing company. She asked if I would consider writing an autobiography. While flattered, I was also taken aback. Such a preposterous notion had never entered my head and I thought it would be rather pretentious. Besides, I had done nothing exceptional and who would be interested in what I had to say? We corresponded briefly but I decided that I was too busy for such an indulgence and promptly forgot about it. This was a year before I joined the board of the newly formed Brain Research Institute.

Three years ago, while thinking about how I could raise money for the Brain Research Institute, the idea of writing a book germinated from some dark cerebral recess; clear proof that in spite of what the good book says, seed sown on dry rock can grow. It took almost 2 years to morph into *The Truant from Medicine*. Writing is a very antisocial activity and should be discouraged on this basis. I spent many a sunny day cloistered away inside writing but I did not

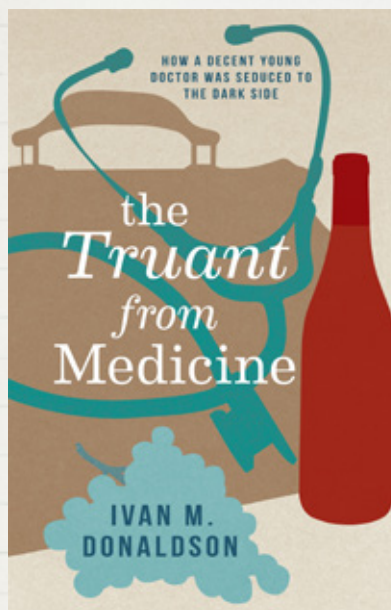
resent it. In fact, I enjoyed it and I hope you can sense this happiness and enthusiasm when you read it.

Thanks to Random House and its publishing director Nicola Leggatt, *The Truant* is now available.

I would call it a memoir, rather than an autobiography, and I hope you find it engaging. It is the true tale of a fresh faced young doctor (me, just in case you did not recognise the description) who was determined to devote his life to healing the sick. This simple goal became complicated when a nurse (Chris) unwittingly lured him into the world of wine. Yes, it tells of how I was seduced to the dark side and how I ended up having dual careers; one in medicine by day, the other in the wine industry at night. I feel privileged to have had two jobs and to have loved them both. But this has only been possible because of the hard work and sacrifices by my self-effacing wife, to whom the book is dedicated. I am a hopeless romantic and she is a practical doer. I dreamt and she made it happen. We are both indebted to our sons who have wholeheartedly aided, abetted, guided and now instruct their doddering parents.

*The Truant* plumbs the deep mysteries of the human brain using the touching real-life stories of patients intertwined with the experiences of a naive junior hospital doctor who works his way up through the system to become a consultant neurologist. At the same time he and his wife graduate from making evil tasting home-brewed wine to developing Pegasus Bay Vineyards, Winery and Restaurant while trying to bring up their 4 sons. Tales from clinics and wards are interspersed with adventures in dry sun-drenched vineyards and refreshingly cool wine cellars. They are grouped in themes and follow a trail, admittedly a little tortuous at times, rather than just being a haphazard collage of memories. The narrative strides boldly between the New World and the Old, giving insights into the workings of both the medical profession and the wine industry.

All of my royalties and profits from the sale of this book will go to the New Zealand Brain Research Institute for research into neurological disorders. They are very common and blight the lives of many in the community. I urge you to reflect for a moment on those that are near and dear to you; on who you, your family and friends really are. You might lose a limb, become paraplegic or have a heart transplant but you are still the same person. Should your brain suffer serious mischief then you are not, even although you may physically appear unaltered.



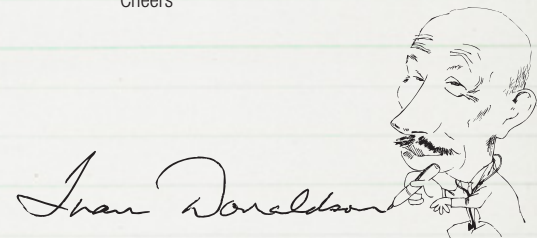
*The Truant from Medicine* available from [www.pegasusbay.com](http://www.pegasusbay.com) or on the Mail Order List. Proceeds to the NZ Brain Research Institute.

The essence of who we are lies within our brains and that is why we all have such a vital investment in neurology. Think of your 4 closest friends; one of you will develop a neurological condition. It is only through understanding the causes, natures and effects of these disorders that we can alter the devastation that they produce.

It may seem strange that two books on Pegasus Bay are being released together. In fact, *The Truant from Medicine* was started and finished well before *The Vintner's Table* and it was held back so that they could be released at the same time. It is probably the first time that Random House has done this type of dual release but it was felt the books were complimentary rather than competitive. Yes, they are both about Pegasus Bay but the material, styles of writing, authors and presentations are quite different. In addition, with Christmas just around the corner, you could solve two of your gift problems with one stroke of the pen, or rather by entering your bank details only once. Think of the economy that would produce!

Be moderate this festive season but drink good wine. You're worth it

Cheers



## Recent Seasons

Drought conditions were staved off by a mid-summer downpour in 2008, but beautiful weather followed. End of autumn rain produced noble botrytis in late harvest fruit. 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, warm, dry weather, allowing us to achieve 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 experienced. 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.





# CURRENT VINTAGES / RELEASES

All bottles 750ml unless otherwise stated.

## PEGASUS BAY RIESLING 2012 NEW RELEASE

Riesling is like pinot noir in that it can be grown almost anywhere but both take very special terroir to bring out their exciting varietal flavours and nuances. These are what we have in Waipara Valley where we grow riesling on an outcrop of weathered basalt left behind from an ice-age glacier. Our warm days and cool nights produce perfect ripening while retaining vibrant natural acidity. With careful cellaring these wines 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 **8 successive vintages** of this wine have been awarded **over 90/100** in *Robert Parker's Wine Advocate USA*. The gradual ripening and prolonged "hang time" of the **2012 vintage** were absolutely perfect for this variety and we regard this as being **classic Pegasus Bay Riesling**. As the wine is being released for the first time on this newsletter we do not have any reviews for you.



## PEGASUS BAY RIESLING 2011

### Magnum 1.5 lt

Although this wine was only released in the last newsletter there was a rush on supply and we no longer have it available in 750 ml bottle. We do, however, have a few magnums.

**91+/100** *Fresh apricots, honey-drizzled musk melon and guava... Intense flavours... Crisp acidity... Very satisfying length.*

Lisa Perrotti-Brown MW, [eRobertParker.com](http://eRobertParker.com) USA

**Outstanding. A must stock for serious restaurants.**

Joelle Thompson [www.JoelleThompson.co.nz](http://www.JoelleThompson.co.nz) NZ

**Very pure, substantial nose. Clean, intense, quite rich** – like all their wines.

Jancis Robinson, MW, [www.jancisrobinson.com](http://www.jancisrobinson.com) UK



## PEGASUS BAY GEWÜRZTRAMINER 2012 NEW RELEASE

*Gewürz* means spice and *Tramin* is the village from where it originated. Alsace has become famous for this wine that it makes in a chunky, stunningly aromatic style to match their rich cuisine. As in Alsace, our wine's juice underwent natural fermentation by the grapes' own yeasts in large old French barrels to add texture and flavour.

As this wine has just been released we do not have any wine reviews but we are excited by it.

The striking aroma and flavour are reminiscent of **Turkish musk, quince paste, candied pineapple, guava and tropical spices**. The wine is **big boned, mouth filling and unctuous**. Its richness is balanced by an underlying firmness and a lingering **aftertaste of freshly crushed root ginger**.



## PEGASUS BAY SAUVIGNON SEMILLON 2012

We are almost alone in New Zealand in that since day one we have chosen to make this **traditional French blend** of grapes rather than the more pungent and in your face sauvignon blanc alone. **Semillon** provides the **complexity, palatal richness and longevity** that sauvignon lacks and turns it into a **serious food wine** rather than just being a pretty party beverage. Fermentation is by indigenous yeasts followed by ageing on this yeast deposit (*sur lie*) for 6 months, the semillon portion being in old French oak barrels. This tames the strong sauvignon character, **fills out the palate, adds a creamy texture and enables a range of savoury nuances** to develop with cellaring.

As usual, we have held this wine back until we feel it is starting to strut its stuff and are just releasing it at a time when most Kiwi wineries are full swing selling their 2014 sauvignon blancs and their 2012 versions are starting to go over the hill. When it comes to sauvignon blanc-based wines we are **self-confessed traditionalists**.

This wine has only recently been released but the reviews are starting to come in.

★★★★★ **Elegantly concentrated** with fresh fruit, fine linearity and dry mouth feel...Subtly **complexing mineral nuances**, all **harmoniously integrated**.

Raymond Chan, [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz) NZ

**Seriously powerful... Semillon is an excelsior of the blend: wonderfully decadent and invigorating.** Curtis Marsh, [www.thewanderingpalate.com](http://www.thewanderingpalate.com) NZ

★★★★★ **Mouth filling, complex and youthful... excellent drive and depth... long, crisp, dry finish.** Michael Cooper, [www.michaelcooper.co.nz](http://www.michaelcooper.co.nz) NZ



## PEGASUS BAY CHARDONNAY 2012 NEW RELEASE

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.

The 2010 and 2011 versions of this wine sold out within months of release and we suspect this 2012 will do the same. As you are the first to see it we do not as yet have any reviews but we believe it is up there with our best.

Its aromas and flavours suggest **citrus fruits, nectarines, white fleshed peaches, and ripe figs** with **underlying savoury nuances** of toasted almonds, barbecued sweet corn and grilled mushrooms. It is **rich and powerful** in the mouth but retains a broad shouldered muscularity and austerity with a core of **flinty minerality** that draws out its **lingering aftertaste**.



## PEGASUS BAY CHARDONNAY 2008

Magnum 1.5 lt

This wine was made in the same way as the 2012 and has matured beautifully in magnum.

★★★★★ **95/100** *Burgundy-like* with toasted nut, brioche, mineral, citrus...

Bob Campbell, *Gourmet Traveller Wine Magazine*. AUS

★★★★★ **95/100** *Astonishing* Chardonnay exhibiting **enormous dimension, complexity and character**... oozing style and personality.

Sam Kim, *Wine Orbit*. NZ

★★★★★ **92/100** This is serious Chardonnay that would **challenge many French wines**.

Jason Bryant, [www.unscrewed.co.nz](http://www.unscrewed.co.nz) NZ

★★★★★ **Almond, caramel and mineral** with a silky texture and a crisp finish.

Charmian Smith, *Otago Daily Times*. NZ

**18.5/20** Stonefruits, nuts, minerals and smoke... A **white Burgundy impersonator**.

Raymond Chan, [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz) NZ



## PEGASUS BAY PINOT NOIR 2009

Magnum 1.5 lt

This wine was made in the same way as the 2011 mentioned above. It has aged beautifully and is looking exceptionally smart.

★★★★★ **Big, rich, intense and complex**

Bob Campbell MW, *Decanter Magazine*. UK

★★★★★ *Deep ripe plum, spice and nut flavours...* **excellent complexity and richness... Powerful and savoury**. Michael Cooper, [michaelcooper.co.nz](http://michaelcooper.co.nz) NZ

**18.5+/20** *Harmoniously interwoven, richly flavoured wine with subtle power and extract*. Raymond Chan [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz) NZ

**91/100** Generous with **impressive** breadth... red berry, mineral flavours... **plush and complex**. Should reward cellaring. **Pegasus Bay Pinot consistently beats the pants off most NZ examples for sheer suavity of texture**.

Steve Tanzer, [www.internationalwinecellar.com](http://www.internationalwinecellar.com) USA

**95/100** ...**Gorgeous and pure** pinot noir of **proper structure and longevity**.

Tyson Stelzer Wines 100. AUS

**91+/100** **Elegantly fruited...** medium tannins... **Long finish. Still very young**.

Lisa Perrotti-Brown MW, [eRobertParker.com](http://eRobertParker.com) USA



## PEGASUS BAY PINOT NOIR 2011

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. We feel it is drinking well now but also has great potential.

**93/100** *Lifted spicy cherry...* **Lively** and driven on the palate...

**Great... lingering finish.**

James Suckling, [www.jamesandsuckling.com](http://www.jamesandsuckling.com) USA

**90/100** ...**Wild** on the palate... **Complex** flavours of red currant, raspberry, pomegranate and spices... **energetic** wine. **Vintage in and vintage out,**

**Pegasus Bay makes one of New Zealand's finest pinots.**

Steve Tanzer, [www.internationalwinecellar.com](http://www.internationalwinecellar.com) USA

**91/100** **Intense** and moderately **complex...** plum, dark berry, raspberry, dark chocolate, spice and **savoury** flavours... **Richly textured** with a very slight rustic influence that helps make it **stand out from the crowd**.

Bob Campbell MW, [www.bobswinereviews.com](http://www.bobswinereviews.com) NZ

**Delicious** ...**mouth filling** and generous ... **harmony and length**.

Drink now or cellar.

Michael Cooper's Buyers' Guide to New Zealand Wines 2014. NZ



## PEGASUS BAY MERLOT CABERNET 2011

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 at least 18 months. It was clarified by *racking* it off its natural yeast deposit on several occasions prior to bottling. It is yet to be reviewed but we have every confidence in it. The **2011 vintage was exceptional for Bordeaux style red wines, including this one**.

This wine **is generously full and fruity** with an **underlying savoury character** and **plush velvety** tannins that lead on to a lingering tangy aftertaste.



## PEGASUS BAY MERLOT CABERNET 2010

Magnum 1.5 lt

This wine was made in exactly the same way as the 2011 mentioned above. It has matured magnificently in magnum and is ready to drink but it can be expected 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

*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 2011 LIMIT 2 BOTTLES

Bel Canto 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 lusciousness. A portion underwent fermentation by indigenous, wild yeasts in old oak to give it extra complexity and depth. We think this wine has special potential that is starting to show through beautifully. Although it is not very long since it was released the stock has virtually run out and we have had to limit it.

★★★★★ **18.5+/20** ... *Waves of flavour... Real underlying power... very long, rich... **generous finish.*** Raymond Chan, [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz) NZ

**93/100** *Very rich-smelling nose... Palate swells impressively with tropical flourish... Crisp, clean and vibrant.* James Suckling, [www.jamesuckling.com](http://www.jamesuckling.com) USA

**91+/100** *The dry palate offers a **full, richer expression of this grape...** Tonnes of tropical fruit flavours countered by crisp acid and finishing long.* Lisa Perrotti-Brown MW, [eRobertParker.com](http://eRobertParker.com) USA

**Super ripe and rich... beautifully balanced.** Joelle Thompson, [Drinksbiz Magazine](http://Drinksbiz Magazine). NZ

**Powerful... lemon and lime aromas... dry... crisp, lengthy finish.** [TiZwine.com](http://TiZwine.com) NZ



## PEGASUS BAY ARIA 2008 LIMIT 2 BOTTLES

As with the 2013, this was made from specially hand selected late harvest fruit but because of the season it has a higher proportion of beautifully raisined noble botrytis. It was the **top wine** of the TiZwine.com riesling tasting.

★★★★★ **Stunning – THE wine of the tasting and a sure fire GOLD in any tasting it enters...** *The flavours just go on and on... mouth-feel is oily and opulent.* **You MUST try this.** [TiZwine.com](http://TiZwine.com) NZ

★★★★★ *Peach, honey and mandarins with a **mineral delicacy.*** **Lovely...** Rebecca Gibb, [Decanter Magazine](http://Decanter Magazine). UK

★★★★★ *Pure late harvest flavours, **excellent richness, luscious... a beauty.*** Michael Cooper, [Winestate Magazine](http://Winestate Magazine). AUS

**95/100 Exceptional...** *ready to drink but will **age gracefully** for a number of years.* Sam Kim, [Wine Orbit](http://Wine Orbit). NZ

For further reviews go to our website [www.pegasusbay.com](http://www.pegasusbay.com)



## PEGASUS BAY ARIA 2013 NEW RELEASE

Aria is **made only in special vintages and 2013** was definitely one of these. It was a beautiful grape growing season (see above 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.

As this wine is being released for the first time on this newsletter we do not have any reviews but we think it is excellent.

*The aromas and flavours suggest **limes, mandarins, peaches, cantaloupe melons and comb honey, with a hint of root ginger.** While mouth filling and concentrated, it has a lively core of **crisp acidity and minerality** that provides a perfect foil to its **lusciousness** and draws out the **lingering aftertaste.***



## PEGASUS BAY ENCORE 2010 LIMIT 2 BOTTLES

It is possible to make this riesling, which is in the style of an **Alsation Selection des Grains Nobles or German trockenbeerenauslesen**, 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.

★★★★★ **The panel's favourite wine.** *Perfect balance between fruit sweetness and acidity. **Perfect dessert wine. Yum!***

Wine NZ magazine. NZ

★★★★★ **...Unctuous and everlasting...** *packed with peaches, apricots, guavas, lychees, fresh figs and honeycomb... lively minerality and acidity.* [TiZwine.com](http://TiZwine.com) NZ

★★★★★ **...Decadently luscious...** *The poise between opulence and freshness is the feature.* Raymond Chan, [raymondchanwinereviews.co.nz](http://raymondchanwinereviews.co.nz) NZ

**91/100 Rich and viscous...** *Tropical fruit and honey layers with good line of enlivening acid and long finish.* Lisa Perrotti-Brown MW, [eRobertParker.com](http://eRobertParker.com) USA

**Masses of botrytis and sweetness... Well done!** Jancis Robinson, MW, [www.jancisrobinson.com](http://www.jancisrobinson.com) UK



## PEGASUS BAY FINALE 2011

375 ml

Finale is made in the style of French Sauternes. We selected only the most perfect, **beautifully raisined semillon** 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 for two years. The reviews on this wine are only starting to appear.

★★★★★ *Lush... **Notably concentrated**, peachy, **honeyed** flavours... apricots and raisins, it's already **hard to resist**.*

Michael Cooper, Michael Cooper's Buyers' Guide to New Zealand Wines 2014. NZ

★★★★★ ***Complex and decadent... Concentrated flavours** of stone fruits, caramelised fruits, orange marmalade, wild honey and toffee... **unctuous... powerful and weighty**.*

Raymond Chan, raymondchanwinereviews.co.nz NZ



## PEGASUS BAY PRIMA DONNA 2011

We only produce Prima Donna in exceptional years. It is made in exactly the same way as Pegasus Bay Pinot Noir 2011 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. As it has only recently been released the reviews have just started to appear.

**95/100 Powerful** mix of intense plum, cherry and berry flavours with a **haunting floral note**... Intriguing **savoury/forest/rustic** character. **Delicious**.

Bob Campbell MW, www.bobswinereviews.com NZ

**93+/100 ...Complex** scents of raspberry, cola, musky spices and flowers... **terrific depth** and intensity... **solid tannic spine** for ageing.

Steve Tanzer, International Wine Cellar. USA

★★★★★ ***Great finesse** ... **savoury, supple** ... **deep plum, cherry, spice and nut**... **lasting finish**.*

Michael Cooper, Michael Cooper's Buyers' Guide to New Zealand Wines 2014. NZ



## PEGASUS BAY VIRTUOSO 2009

Magnum 1.5 lt

Virtuoso is our reserve chardonnay and is made in the same way as Pegasus Bay Chardonnay, mentioned above. It comes from a selection of puncheons which we feel especially reflect the season and terroir. Generally these come from our oldest (almost 30 years) vines, which are on their own roots. As this wine is in magnums we have held back to give it a little extra maturity before releasing it.

★★★★★ **19/20** *Rich and **stylishly powerful**... **layers of complexity**.*

Raymond Chan, raymondchanwinereviews.co.nz NZ

★★★★★ **96/100** *An **exceptional wine** ... **Gorgeously complex, superbly concentrated, extremely long**... **Stunning beauty**.*

Sam Kim, WineOrbit. NZ

**93+/100 ...Straw, meal and lemon/lime aromas**... **Crisp, concentrated and medium bodied** in the mouth... **Still young and taut** but has a **gorgeous satiny texture and a long finish**.

Lisa Perrotti-Brown MW, eRobertParker.com USA

**94/100** ***Powerful and long with great texture, great length. Grand cru quality**.*

James Suckling, www.jamesuckling.com USA

★★★★★ ***Fleshy**... **fragrant, nutty bouquet**... **Minerally, rich and rounded**.*

Michael Cooper, Michael Cooper's Buyers' Guide to New Zealand Wines 2014. NZ



## PEGASUS BAY PRIMA DONNA 2009

Magnum 1.5 lt and Jeroboam 3 lt

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, International Wine Cellar. USA

**91/100 Impressive weight**. *Concentration suggests it will blossom in 3 or 4 years.*

Robert Parker's Wine Advocate. USA

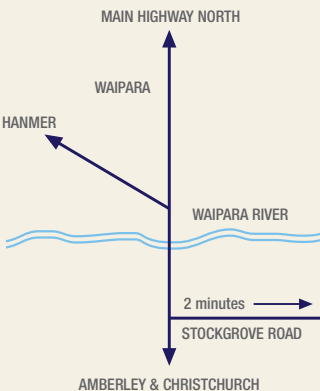
★★★★★ **96/100 Exceptional pinot noir** ... *should be in every wine enthusiast's cellar*. Sam Kim, Wine Orbit. NZ





**SENDER**

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