

PEGASUS BAY

FINE WAIPARA WINE



Riesling 2015 TASTING NOTE



The Season: This was an ideal grape growing season with a warm summer and a long lingering dry autumn. Low crop levels have given this wine extra concentration.

The Vineyard and Vines: The outcrop of land on which these grapes were grown consists largely of weathered stones and mineral rich gravels. These were shorn off New Zealand's Southern Alps by an ice-age glacier, which carried them down the valleys and deposited them in selected sites. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, which helps draw out the ripening period and retain good natural acidity. This individual terroir is especially suited to riesling.

Harvest and Winemaking: After picking during May, the grapes were gently pressed. The juice was then fermented slowly at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. At all stages, from fermentation to bottling, it was handled very carefully to help it retain a little of its natural carbon dioxide. This provides additional crispness and may result in a small amount of *spritzig* when first poured.

The wine: There is a diverse array of bright aromas and flavours, suggesting mandarins, limes and nectarines with an overlay of mango, lychees, guavas and passionfruit. It has good body and concentration in the mouth but remains lithe and elegant. There is a fine seam of minerality and crisp acidity that balance its off-dry finish and draw out its lingering flavours.

Wine in moderation is a natural health food