

PEGASUS BAY

FINE WAIPARA WINE



ENCORE Noble Riesling 2011

TASTING NOTE



The Season

The growing season was influenced by La Nina weather conditions, resulting in a very mild spring, a warm summer with high sunshine hours and a long, lingering autumn. In spite of being dry we had infrequent, but well spaced showers keeping the vines very happy. Late in the season, morning mists led to beautifully rained noble botrytis developing.

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 from New Zealand's Southern Alps by an ice-age glacier that 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 is especially suited to our old riesling vines that have now had time to sink their roots deep into this unique mineral rich terroir.

The Harvest and winemaking

We picked riesling from the same vines multiple times in late autumn, choosing only beautifully noble botrytic fruit on each occasion. Further hand selection was done in the winery retaining only the best berries. These were gently pressed and a small amount of very rich juice was obtained. It was allowed to settle and the clarified portion was then fermented over many months at low temperatures in order to help retain its special aromas and flavours. The juice was so concentrated that when the fermentation stopped it still had a rich, natural sweetness. It was made in the style of an Alsatian Selection des Grains Nobles or a German trockenbeerenauslesen.

The wine.

On release it has a bright golden sheen and a panoply of aromas and flavours. Orange blossom and jasmine intertwine with a complex array of apricot, peach, guava, lychee, marmalade and comb honey. It is rich, unctuous and luscious in the mouth but has a sinuous spine of minerality and crisp acidity that keep it from cloying and draw out its lingering aftertaste.

Wine in moderation is a natural health food

