



Pegasus Bay Estate

Riesling

2015 Aged Release

THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for almost 50 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 the second generation now actively involved.

THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces. It benefits from being in the lee of the Teviotdale Range, giving maximum protection from the Pacific's easterly breezes and thus creating a unique mesoclimate. The vines are over 35 years old, with a large proportion planted on their own roots. They are located on the "Glasnevin Gravels" where greywacke stones, silt and loam have been washed down from the mountains over the millennia. The soil is of low fertility, resulting in naturally reduced vine vigour. This produces low yields of optimally ripened, high quality, flavourful grapes, which fully express the qualities of this unique terroir. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, drawing out the ripening period of the grapes, while still retaining good natural acidity.

AGED RELEASE PROGRAM

Our aged release program started back in 2006 when we set aside a few cases of our key varieties, Riesling & Pinot Noir, with the intention of releasing them in 2016, 10 years later. Stock has been set aside every vintage since. The inspiration for this came from the desire to offer our customers the opportunity to taste these wines in full maturity, something that is relatively rare these days. We consider this to be a particularly satisfying time to experience these wines with the added complexities of bottle age, while still offering years of good drinking ahead.

THE SEASON

Cooler than average Spring temperatures led to a smaller set, resulting in excellent fruit concentration. A warm Summer and long lingering Autumn then followed, allowing this smaller crop to reach optimum ripeness.

HARVEST AND WINE MAKING

With its large diurnal range and long lingering autumns, North Canterbury is an ideal playground for riesling, making it possible to create concentrated wines that still possess favourable acidity and finesse. Our house style involves giving the grapes an extended "hang time" and picking (when possible) with a portion of noble botrytis, to enable our site to express itself harmoniously through this variety. Following harvest, the free run juice was fermented slowly at cool temperatures to help the wine express the unique characters of our region. At all stages, the wine was handled very carefully to help retain a little of its natural carbon dioxide. This has resulted in a small amount of spritzig, which adds extra liveliness to the wine.

THE WINE

It has a charming light golden hue. On the nose there is a diverse array of citrus, floral and tropical notes, coupled with a distinct oily complexity suggesting extended bottle age. Aromas of mandarin, lime, jasmine and elderflower, are interwoven with snippets of mango, lychee, guava, passionfruit, and a hint of beeswax. It has excellent body and concentration in the mouth, while remaining lithe and elegant. There is a fine seam of minerality and crisp acidity that balance its off-dry finish, setting up for prolonged and pleasurable dismount.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A	AGING POTENTIAL
12th - 25th April 2015	24.5	12.5%	25 g/l	6.9 g/l	Drink now