



# Pegasus Bay Reserve

## PRIMA DONNA

### Pinot Noir 2016

#### THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 years. Founder Ivan Donaldson planted the first Canterbury vineyard in 1976 and went on to establish Pegasus Bay in 1986 with his wife Christine. It is a true family business, with all four of their sons and two spouses involved, managing various aspects.

#### THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces carved out of New Zealand's Southern Alps by an ice-age glacier. 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 30 years old, with a large proportion planted on their own roots. The soil is free draining and 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.

#### THE SEASON

Warm and settled weather during flowering led to a very large initial set. Fruit thinning was then undertaken to bring the crop back to the desired level. A perfect summer, followed by a warm dry autumn enabled the subsequent grapes to be harvested with excellent flavour development and physiological ripeness.

#### HARVEST AND WINE MAKING

Prima Donna is part of our reserve series which we only make in exceptional years, provided it does not compromise the quality of our estate wines. It is a selection from the best barrels, coming from some of the oldest ungrafted plantings in the vineyard, characterised by small berries and loose open bunches. As with all our Pinot's, we use traditional Burgundian winemaking methods. Approximately one third of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approx a week, the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (approx 45% new) from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18 months, a selection from the best barriques was chosen and carefully blended, to produce the most complex and balanced wine possible..



#### THE WINE

It is deep ruby in colour, with a complex and compelling bouquet full of pomegranate, cherry, vanilla, chocolate and spice. There offering up notes of game, mushroom and thyme. The palate is concentrated and rich, with fine grained tannins that add texture and weight. Complementing this is a core of refreshing minerality that gives the wine a lively tension, resulting in superb structure and length. While ready to drink on release it can be expected to cellar well and evolve gracefully for many years.

is also a pleasing savouriness,

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
8th - 16th April 2016	24	14 %	Dry	5.3 g/l	12+ yrs

Wine in moderation is a natural health food.