



# Pegasus Bay Estate

## Riesling

### 2018

#### 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.

#### 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 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

Settled weather during December provided optimal conditions for flowering. A very hot summer then enabled the grapes to ripen beautifully. Free draining stony soil helped mitigate the effects of some late summer rain, and the ensuing dry autumn meant the fruit was able to be picked in excellent condition.

#### 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. Due to this summer being one of the hottest on record however, the grapes achieved physiological ripeness a little earlier than usual and were picked in late March. 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

On release the colour is lemon-straw. The bouquet is an alluring potpourri of zesty citrus and green apple, interwoven with spice, perfume, floral notes and a mineral core. The palate is rich and supple, with elegant poise and a textured mouthfeel. A refreshing whip of acidity adds length and ensures the wine's off-dry finish is harmoniously balanced. There is a lovely freshness on the close that creates liveliness and a pleasing tension.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
19th - 23rd March 2018	25	13%	24 g/l	8 g/l	7 - 10 yrs

Wine in moderation is a natural health food.

