



# Pegasus Bay Estate

## Sauvignon Blanc

### 2024

#### THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 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.

#### THE SEASON

Cooler and windier conditions during Spring meant lower crop levels, keeping fruit thinning to a minimum. The weather gods then handed us the opposite during Summer, with a warm and settled state prevailing, so this smaller crop was able to mature beautifully. Autumn was similarly favourable, allowing each variety to be picked at its optimum ripeness. Our 2024 harvest saw smaller yields across the board, but as a result we were blessed with intense fruit flavour and concentration, delivering some outstanding wines.

#### HARVEST AND WINE MAKING

The grapes were picked in separate batches during the end of March and early April, the aim being to produce a spectrum of ripe yet zesty aromas and flavours in the finished wine. After gentle pressing, the free run juice was fermented in stainless steel tanks at a cool temperature, to help the wine express its varietal purity. A selection of the fruit was fermented using whole bunches, and then matured on skins for approximately 200 days, to give added complexity. A small portion of barrel aged Semillon has also been included in the finished wine, for extra richness and texture. Both varieties were aged on their natural deposits of yeast lees (sur lie) for approximately 10 months, prior to blending.

#### THE WINE

Straw yellow in colour with greenish reflections. On the delightfully fragranced nose, there are impressions of gooseberry, guava, capsicum and snow pea, melded with savoury undertones of wet stone, fennel and fresh hay. The mouthfeel is wonderfully weighted with defined breadth, while offering superb focus and drive. Splendidly structured by vibrant acidity and ripe phenolics, it canters across the palate, leading to an animated and memorable dismount.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
21st March - 3rd April 2024	24	13.5%	Dry	g/l	3-5 years