



# Pegasus Bay Estate

## Gewürztraminer

### 2025

#### 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 close to 40 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

Settled and very hot weather over flowering delivered a bumper fruit set, which necessitated a considerable amount of fruit thinning to maintain wine quality. An unseasonably wet and tepid January was followed by variable weather and a cooler than average autumn, delaying ripening. Judicious management with vigilant discussions on picking dates and rigorous bunch selection ensured that the fruit arriving at the winery was of the highest quality possible. Although sugar ripeness was retarded, physiological ripeness of the fruit was more advanced, favouring delicately nuanced and charming wine styles.

#### HARVEST AND WINE MAKING

After picking during late March and early April, the grapes were crushed and then left in contact with their skins. Following pressing, the cloudy juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 3 months in these barrels prior to bottling.

#### THE WINE

Shimmering pale gold in the glass, the bouquet is richly fruited and enticing, with impressions of lychee, rose petal, white peach, and ginger, underlain with warming spices and mineral nuances. The luscious personality is echoed in the mouth, flaunting a rich and juicy palate, kept energetic by subtle sweetness and ripe phenolics, that fully engage the tastebuds on the long and succulent close. Voluptuous, exotic, varietal and intense.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
26th March & 10th April 2025	25.5	13.5 %	12.8 g/l	3.4 g/l	5-7 years

