

Pegasus Bay Reserve ENCORE Noble Riesling 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 that necessitated considerable crop thinning. A wet and tepid January was followed by variable weather and a cooler than average autumn. Late season conditions, however, were favourable for the development of noble botrytis, essential to produce this wine style. Careful management around pick dates and rigorous bunch selection were essential to ensure fruit arriving at the winery was of the highest quality possible.

HARVEST AND WINE MAKING

Encore is part of our reserve series and is dependent on specific conditions at the end of the season leading to noble rot. This wine is made in the style of an Alsatian Selection des Grains Nobles, or a German Trockenbeerenauslësen. Riesling grapes were left to hang until late autumn, and then hand-picked, choosing the most beautifully botrytic fruit. Further hand selection was carried out in the winery, retaining only the best berries. These were gently pressed, and a small amount of very rich juice obtained. This was transferred into tank, where it was left to gradually ferment at low temperatures, to preserve varietal purity and help the wine express the unique characters of our region.





THE WINE

With an alluring pale gold hue, Encore 2025 presents a delightfully fragranced nose, replete with lychee, apricot, honeyed pear and chocolate orange. Nestled within there are also suggestions of linden blossom, sweet spices and a whisp of cut hay. On the generous and engaging palate your senses are fully occupied. Succulent fruit intensity is complemented by charming sweetness and a whip of lively acidity, setting the stage for a long and luscious finish.

HARVEST DATE	AV. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
26th - 29th April 2025	41	11%	212 g/l	9.1 g/l	15 years