



Pegasus Bay Reserve

FINALE

Noble Semillon Sauvignon 2024

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

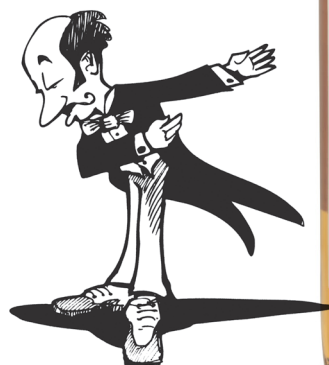
Cooler and windier conditions during Spring meant lower crop levels, keeping fruit thinning to a minimum. The weather gods then handed us the opposite during Summer, with a warm and settled state prevailing, so this smaller crop was able to mature beautifully. Autumn was similarly favourable, allowing 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

THE HARVEST AND WINE MAKING

Finale is part of our reserve series and is only made in exceptional years, being dependent on specific conditions at the end of the season leading to noble rot. Modelled on a French Sauternes using traditional Bordeaux techniques, the wine is a Semillon/Sauvignon blend. Only the most beautifully raisined bunches were selected to make this wine. A small amount of very concentrated juice was then obtained from these grapes and put into new French artisan oak barriques (50% new), where the two varieties were left to ferment separately. The wine was then matured in these barriques on its natural deposits of yeast lees (*sur lie*) for 12 months, prior to blending and bottling.

THE WINE

Glowing bright lemon in colour, the hypnotic nose delivers a barrage of tropical and floral impressions. Papaya, mango and daphne flower launch from the glass, followed by a volley of candied orange rind, gingerbread, baked quince and beeswax. The palate is fully engaged, with a luscious landing on the dancefloor and flavours that mirror the bouquet. Mouth filling, rich and sweetly seductive, balanced perfectly with a cheeky lash of refreshing acidity that adds structure and length on the delightfully long carry.



HARVEST DATE	AV BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
6th & 7th May 2024	37	12 %	186 g/l	7.2 g/l	15 years