



Pegasus Bay Estate

Sauvignon Blanc

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. Careful management around pick dates and rigorous bunch selection were essential to ensure fruit arriving at the winery was of the highest quality possible. Although sugar ripeness was hindered, physiological ripeness of the fruit was more advanced, favouring delicately nuanced and charming wine styles.

HARVEST AND WINE MAKING

The grapes were picked in separate batches during 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 add phenolic structure and length. 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

It has a radiant lime gold hue. The captivating nose offers a potpourri of exotic aromas, with pineapple, lychee, citrus blossom and elderflower all vying for attention. Arousing the senses further are subtle nuances of jalapeno, and a lick of morning dew. Generously flavoursome, the palate is tightly defined by crisp acidity and textured phenolics, unfolding to savoury elements and a flinty complexity. Persistent, with drive and focus, it finishes with a superbly long and salivating finish, calling you back for more.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
14th - 20th April 2025	24	13.5%	Dry	6.2 g/l	3-5 years