



Pegasus Bay Estate

Riesling

2026

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

Warm and settled weather over flowering resulted in a healthy fruit set, which was subsequently crop thinned as necessary. A prevailing La Niña state led to a cooler summer, that persisted into Autumn. Meticulous fruit selection ensured only the best quality fruit was delivered to the winery.

HARVEST AND WINE MAKING

With its large diurnal range and long lingering autumns, North Canterbury is an ideal playground for riesling, making it possible to create concentrated wines that still possess favourable acidity and finesse. Our house style involves giving the grapes an extended "hang time" and picking (when possible) with a portion of noble botrytis, to enable our site to express itself harmoniously through this variety. Following harvest, the free run juice was fermented slowly at cool temperatures to help the wine express the unique characters of our region. At all stages, the wine was handled very carefully to help retain a little of its natural carbon dioxide. This has resulted in a small amount of spritzig, which adds extra liveliness to the wine.

THE WINE

Showing flaxen in the glass, with green inflections, the bouquet offers an alluring medley of vibrant citrus, perfume and orchard fruits. Profound notes of green apple and nectarine intermingle playfully amongst impressions of orange blossom, jasmine, ginger, and a subtle, flinty undercurrent. In the mouth there is a pleasing tension, a gentle splash of sweetness balanced with sprightly acidity and ripe phenolics, harmoniously framing the richly textured palate. Bright, fleshy and tangy, with a lengthy lime citrus finish, calling you back for more.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
11th - 19th April 2026	24.5	12.5%	19 g/l	7.7 g/l	10 - 15 years

