

Finale Noble Semillon Sauvignon

2019

PEGASUS BAY
FINE WAIPARA WINE



96 POINTS

James Suckling | jamesuckling.com

October 2021 *A fragrant nose, offering aromas of quince, apricot, candied lemon with cinnamon and floral undertones. Sweet, yet balanced, with bright acidity and elegant, zesty character. Vibrant and flavourful with a long, fresh finish. Fantastic sweet wine.*

95 POINTS

Cameron Douglas MS | camdouglasms.com

October 2021 *Fantastic bouquet of preserved stone fruits, honey and honeysuckle, moments of elderflower and beeswax, exotic fruits and grapefruit. Creamy, slippery textures touch the palate first followed by a core of fruit flavours that reflect the bouquet, some fragrant baking spice moments, high acidity, plenty of sweetness, balanced, exotic, fresh and lengthy.*

95 POINTS & 5 STARS

Bob Campbell MW | The Real Review

September 2021 *Flavours that suggest a medley of dried fruits, including pineapple, apricot and peach with a drizzle of honey supported by enough acidity to prevent any suggestion of cloying. A luscious, decadent dessert wine.*

19/20 POINTS

Candice Chow | Raymond Chan Wine Reviews

October 2021 *Bright, golden-yellow with some depth, even colour throughout. The nose is full, rich with complex aromas of dried apricot, dried apple, grilled tomato, entwined with beeswax, honey, flint, candied ginger and a hint of positively charming VA nuance. Full-bodied, luscious to taste, a captivative palate with multilayers, aromas of dried apricot, baked apple, peach, charmed with pickled ginger, cardamom, unfolding honey, beeswax, candied fennel and flint lingering. The abundance flavours present with clarity and layers; impeccable acidity balance contributes to an un-cloying and moreish, lasting finish on a creamy and opulent mouthfeel. This excellently complex noble Semillon and Sauvignon Blanc blend has vivid layers and brilliant acid balance.*

95 POINTS & 5 STARS

Sam Kim | wineorbit.co.nz

December 2021 *A super-delicious offering, the perfumed bouquet shows orange marmalade, honey, grilled peach and potpourri aromas, leading to an opulent palate displaying delectable sweetness brilliantly balanced by vibrant acidity. Richly textured and creamy, making it hugely appealing.*

5 STARS

Yvonne Lorkin | yvonnelorkin.com

November 2021 *Only made when the gods of noble rot feel so inclined to touch the vines with their fungal fingers, this dangerously delicious dessert wine is all kinds of evil on the sweet sensation front. Awash with toffee apple, candied citrus, dried mango and acres of honeysuckle and mandarin magic, at 164g/l residual natural sugar, it's lusciously refreshing, but definitely make sure you've been to the dentist before indulging – because this botrytised-baby will have those pesky cavities hollering loudly! The sauvignon blanc and the semillon were fermented and matured in 50% new French oak separately for 12 months prior to blending and bottling. Outstanding.*

93 POINTS

Rebecca Gibb MW | Vinous

January 2022

A high level of VA lifts this botrytized, sweet white blend. The 2019 Finale is intensely concentrated, with noble rot contributing to the apricot, marmalade, ginger and honeyed aromatic profile. A midweight style that has rich, sweet fruit within its core, it reveals an additional layer of vanilla and spices derived from barrel fermentation and maturation, though it's less overt than in previous vintages, allowing the fruit to shine. The finish retains a freshness that keeps this wine moving along despite its high levels of sweetness. Nevertheless, it's still a one-glass wine for sipping with blue cheese or tarte tatin.

18.5/20 POINTS

Joelle Thompson | joellethompson.com

June 2022

Wines like this don't come along every day, super intense sweet flavours in this succulent white, beautifully balanced acidity.

19/20 POINTS

Joelle Thompson | Drinksbiz

March 2023

Two years in oak adds depth and stunningly savoury complexity to this highly viscous, botrytis-influenced blend of Sauvignon Blanc and Semillon. A luscious, honeyed sweet white that is full-bodied with amazing depth on concentration and a long zesty finish.