



# Pegasus Bay Estate

## Riesling

### 2017

#### THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 years. Founder Ivan Donaldson planted the first Canterbury vineyard in 1976 and went on to establish Pegasus Bay in 1986 with his wife Christine. It is a true family business, with all four of their sons and two spouses 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 over 30 years old, with a large proportion planted on their own roots. The soil is free draining and 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

Average conditions over flowering resulted in a moderate fruit set. The subsequent warm summer then allowed the grapes to ripen beautifully, allowing us to pick the fruit a little earlier this season than usual.

#### 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. Due to our philosophy of minimal handling, some wines may also produce a natural deposit in the bottle, which has occurred in this vintage.

#### THE WINE

On release the colour is lemon-straw. Stone fruit and citrus aromas are intertwined with subtle tropical notes and a hint of elderflower, giving a fresh yet exotic bouquet. The extended hang time has added concentration to the palate, together with ripe phenolics that give structure and length. Despite its body, the wine displays a good backbone of typical North Canterbury acidity that balances the residual sweetness and ensures the palate remains clean, racy and bright, with a long and satisfying finish.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
20th April - 5th May	26	14.5%	26.4 g/l	6.7 g/l	7 - 10 yrs

Wine in moderation is a natural health food.

