Pegasus Bay Estate Riesling 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 retarded, physiological ripeness of the fruit was more advanced, favouring delicately nuanced and charming wine styles.

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

Shimmering pale gold, the nose is full, with lush aromas of citrus blossom, elderflower and green apple, meshed with flecks of quince, kumquat, lime sherbet, and faint mineral undertones. Equally vibrant on the palate, the opulent mouthfeel is packed with bright flavours and youthful energy. Unobtrusive sweetness is balanced by invigorating acidity, adding precision and a delightful tension on the long, moreish close.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
12th - 14th April 2025	24	12.5%	24 g/l	7.6 g/l	10 - 15 years

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