

Pegasus Bay Vergence White MK3

VERGENCE is when the pupils of the eyes look inwards and outwards, during focusing. Wine made under this label will first and foremost be delicious, while also reflecting our commitment to constantly evolving our wine styles. Keeping an open mind is essential for progress and at times this this means looking outside the square, even when it's untraditional, experimental, or downright quirky. One thing you can be sure of is that our Vergence wines have not been made looking straight ahead.

FAMILY: The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 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 all four of their sons now involved.

WINE: Our Vergence White is a non-traditional blend of several varieties in which we aim to make the most interesting and harmonious wine possible. Like our MK2, this is a multi-vintage wine. As the varieties reach optimal drinking at different times, this allows us to get the very best from each of the components that we are working with. The core of our Vergence White MK3 is once again ultra-ripe Semillon (approx. 60%) from Pegasus Bay's 35 year-old vines, aged in old oak puncheons for an average of 18 months. The remainder comprises a mix of whole bunch fermented Sauvignon Blanc (approx. 19%), Gewürztraminer (approx. 15%), Muscat (approx. 4%) and a very small portion of Riesling (approx. 2%). Different fermentation and maturation techniques have been utilised to add balance and complexity, including skin contact and lees aging for some varieties.

The wine has a pale lemon hue upon release. A feast of floral and exotic aromas march temptingly from the glass, delighting the senses. Suggestions of frangipani, lychee and potpourri nestled playfully on a bed of spiced pear, vanilla, and ginger root, all wrapped in a flinty, mineral quilt. The palate is rich and textured, supported by ripe fruit and invigorating acidity, building the framework for a prolonged and zesty finish.



