

PEGASUS BAY

FINE WAIPARA WINE



BEL CANTO Dry Riesling 2014

TASTING NOTE



The Season

A mild spring, a warm summer and an early autumn produced perfectly ripe fruit. Rain in the late autumn encouraged a portion of beautiful noble botrytis in the grapes, giving this wine extra richness and concentration while still allowing it to clearly express its spectrum of lovely varietal flavours.

The Vineyard and vines

The outcrop of land on which these grapes were grown consists largely of weathered stones and mineral rich gravels. These were shorn off New Zealand's Southern Alps by an ice-age glacier, which carried them down the valleys and deposited them in selected sites. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, which helps draw out the ripening period and retain good natural acidity. This individual terroir is especially suited to riesling.

The Harvest and winemaking

We hand-selected only bunches which had 30% or more of noble botrytis. They were immediately pressed and the juice fermented slowly over the winter at low temperatures, helping to retain its rich, fruity characters. At all stages, from fermentation to bottling, it was handled very carefully to help retain a little of its natural carbon dioxide. This provides additional crispness and may result in a small amount of *spritzig* when first poured

The Wine

There is a tantalising array of aromas and flavours reminiscent of nectarine, peach, apricot, and citrus fruits, particularly mandarin, orange, and lime. A floral element, gives hints of honeysuckle and orange blossom. On the palate it is big boned, muscular and spicy with lingering impressions of mango and crushed ginger that draw out the aftertaste and complement its zingy minerality and crisp acidity. While ready to drink on release it can be expected to develop a range of other exciting nuances with careful cellaring..

Wine in moderation is a natural health food