



Pegasus Bay Estate

Pinot Noir

2014 Aged Release

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 now 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. 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.

AGED RELEASE PROGRAM

Our aged release program started back in 2006 when we set aside a few cases of our key varieties, Riesling & Pinot Noir, with the intention of releasing them in 2016, 10 years later. Stock has been set aside every vintage since. The inspiration for this came from the desire to offer our customers the opportunity to taste these wines in full maturity, something that is relatively rare these days. We consider this to be a particularly satisfying time to experience these wines with the added complexities of bottle age, while still offering years of good drinking ahead.

THE SEASON

A mild spring was followed by a warm summer and early autumn. Meticulous vineyard management meant our crops achieved optimum ripeness and were able to be harvested in excellent condition, in advance of the inclement weather that affected the second half of April.

HARVEST AND WINE MAKING

Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately one third of the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (30% new) from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malo-lactic (secondary) fermentation. After maturing for 18 months in these barriques, the batches made from the many different plots and clones of pinot were carefully blended in varying portions to produce the most complex and balanced wine possible.

THE WINE

It has deep purple hue, reddish brown towards the edges. The nose offers up aromas of raspberry, pomegranate, black cherry, purple plum, chocolate, and spice. Layered beneath this are hints of barbecued meats, grilled mushrooms, and black olive tapenade. On the palate it is richly textured and mouth filling with powerful, but fine-grained tannins that give a silky finish with exceptional length. Extended maturation in bottle has given this wine a pronounced savoury character, adding complexity and intrigue.



HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A	AGING POTENTIAL
28th March - 14th April 2014	24.5	13.5%	Dry	4.9 g/l	Drink now