



# Pegasus Bay Estate

## Riesling

### 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, warm summer and an early autumn produced beautifully 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 unique varietal flavours.

#### HARVEST AND WINE MAKING

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

Extended bottle aging has given this wine a rich golden tint. The abundant aromas and flavours suggest white fleshed peach, nectarine, citrus blossom, mandarin, and lime. These are supporting by hints of jasmine, lychee, honeycomb, and some distinct flinty, mineral notes, showcasing the wine's maturity. It is concentrated and mouth filling, yet elegant and poised, with a core of tangy minerality and acidity that balance its off-dry finish and help draw out the lingering aftertaste.

HARVEST DATE	AVE. BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A	AGING POTENTIAL
25th - 28th April 2014	25	12.5%	24.7 g/l	6.2 g/l	Drink now

