

# PEGASUS BAY

FINE WAIPARA WINE



Pinot Noir 2009

## TASTING NOTE



**The Season:** An exceptionally early budburst was brought about by a very mild spring. Warm summer days with cool nights and a balmy, dry autumn produced healthy, perfectly ripened grapes with vibrant fruit flavours. It was a splendid season in general and an exceptional one for pinot noir, producing wines of high quality.

**The Vineyard and the Vines:** We have about a dozen different clones planted in pinot noir blocks. The vines, many of which are 25 years old and on their own roots, grow on a series of north facing, gradually descending terraces. While the site is warm during the day it is cool at night, which allows the fruit to ripen fully while retaining its natural acids. The drainage is helped by stones intermingled with the soil. The crops in 2009 were on the light side, but very well balanced.

**Harvest and Wine Making:** We use traditional Burgundian winemaking methods. After picking in mid-April, the grapes, without their stems, were put into small fermenting vats, retaining as many whole berries as possible. They were kept cool over the next few days to help extract the soft, silky tannins from their skins. After this time the grapes had warmed enough to start fermenting. During fermentation the floating cap of grape skins was twice daily gently pushed back under the wine by hand to keep it moist and healthy. When the fermentation finished the vats were sealed and the grape remnants were left to steep in the wine for several weeks to help extract other tannins which add structure and depth. The duration of this period was determined by daily tasting. Subsequently the wine was drained 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 malo-lactic (secondary) fermentation. Both this and the original fermentation phase were

completely natural with no added micro-organisms. After maturing for 18 months in barriques the batches made from the many different plots of pinot were carefully blended in various portions according to taste to produce this wine.

**The Wine:** On release the wine has a bright crimson hue. Its vibrant aromas and flavours suggest black cherries, blackberries, raspberries and mulberries. These impressions of fruit are underlain with savoury notes hinting of grilled mushrooms, barbequed meats and wood-smoke. It initially seems soft in the mouth but rapidly expands to become powerful, while at the same time remaining refined and elegant. A spine of ripe tannins flows through the wine and helps draw out its lingering after-taste. While ready to drink on release, with careful cellaring it should become more expressive and multifaceted over the next 6-8 years and live well beyond.

***Wine is a natural health food***