

PEGASUS BAY

FINE WAIPARA WINE



Riesling 2009

TASTING NOTE



The vines burst their buds and flowered somewhat earlier than usual getting the season off to a good start. Warm summer days, along with cool nights ensured excellent ripeness while keeping good levels of acidity in the fruit. A lingering, dry autumn rounded off what was a perfect year for riesling.

In making this wine we especially selected vines with low to moderate levels of crop. After picking, the grapes were gently pressed and the juice allowed to settle overnight with only the clear portion being retained. This was fermented at low temperatures to help it keep its vibrant, natural fruitiness. It was handled very gently at all times to retain some zesty spritzig in the wine and hence aid its freshness and longevity.

The wine's bouquet and flavour suggests citrus fruit, especially limes, along with peaches, nectarines, lychees, pineapple and tropical spices. The low crop levels have produced good fruit concentration and weight in the mouth. There is a core of minerality and tangy acidity, which flows through the palate, helping to draw out the wine's length and balance its off-dry finish. While ready to drink on release, with careful cellaring, it should continue to develop and blossom for a decade or more.

Wine in moderation is a natural health food