

PEGASUS BAY

FINE WAIPARA WINE



ARIA Late Picked Riesling 2008

TASTING NOTE



The spring and early summer were warm and so exceptionally dry that we felt the vines might suffer from the effects of drought. In February we had the unexpected; a torrential downpour set the dry streams gurgling merrily and totally replenished the ground water reserves. Late in autumn we had humid conditions which led to some botrytis developing in riesling. Many producers picked early to minimise the effect of this but fortunately we braved it out until the weather cleared and the patches of botrytis became beautifully shrivelled and noble.

After picking, the fruit was gently pressed and left to settle. The clear portion of the juice was then slowly fermented at a cool temperature in stainless steel to ensure it retained varietal purity and the additional exotic aromas and flavours provided by botrytis. The wine was handled very gently to allow it to retain some of the natural carbon dioxide from the fermentation to give it a touch of spritzig.

We picked only beautifully ripened bunches in which at least one third of the berries had been shrivelled to raisins by noble botrytis and when these arrived at the winery they were further hand selected so that only the most perfect were retained.

The fruit was then gently pressed and it was necessary to do this very slowly in order to extract the small amount of juice from these shrivelled berries. This was allowed to settle naturally and the clarified portion was fermented very slowly at cool temperatures to help retain its vibrant aromas and flavours. It was bottled soon after the fermentation. In doing this we were careful to handle the wine very gently in order to retain some of its natural carbon dioxide to give the wine a little spritzig.

The wine shows ripe stone fruit characters suggestive of yellow fleshed peaches and apricots intertwined with hints of lychees, loquats and fresh figs. Honeysuckle and comb honey characters come from the botrytis. Underneath there are citrus impressions of lemons, limes and mandarins, which are supported by a core of tingling acidity and minerality, drawing out the length and acting as a perfect foil to its luscious sweetness.

Careful cellaring should result in a range of additional fascinating nuances. While ready to drink on release it should continue to improve over the next 5-7 years and live 15 years or more.



Wine is a natural health food