

# PEGASUS BAY

FINE WAIPARA WINE



## Gewürztraminer 2010

### TASTING NOTE

**The Season:** The spring of 2009 was one of the warmest ever recorded so the vines got off to a good start with an early bud burst. Late spring and early summer however, were unseasonably cool and cloudy, sufficiently slowing the development of the grapes to cause us concern. The skies then cleared and we had three to four months of unbroken sunshine. This enabled us to leave the fruit on the vine to attain excellent maturity and ripeness, while cool autumn nights helped retain excellent natural acidity.

**The Vineyard and vines:** The fruit came from a variety of separate plots which had a range of soil types, varying from clay based to free draining and stony. Some of the vines were in the order of 30 years of age and the crop levels were low.

**Harvesting and winemaking:** The grapes were harvested separately from each plot aiming to time the picking so that the fruit was in optimal condition. Some fruit was left on the vines until very late in the season and harvested in May. The juice underwent natural fermentation by the action of the grapes' indigenous yeasts, in large (puncheons) old French oak barrels to give the wine additional texture without adding any oak flavour.

**The Wine:** Floral hints, suggestive of rose petals, intertwine with Turkish delight, spices, oriental musk, incense and candle smoke. It is big-boned and mouth-filling with a smooth, unctuous texture, balanced by a long dry finish.

*Wine in moderation is a natural health food*