

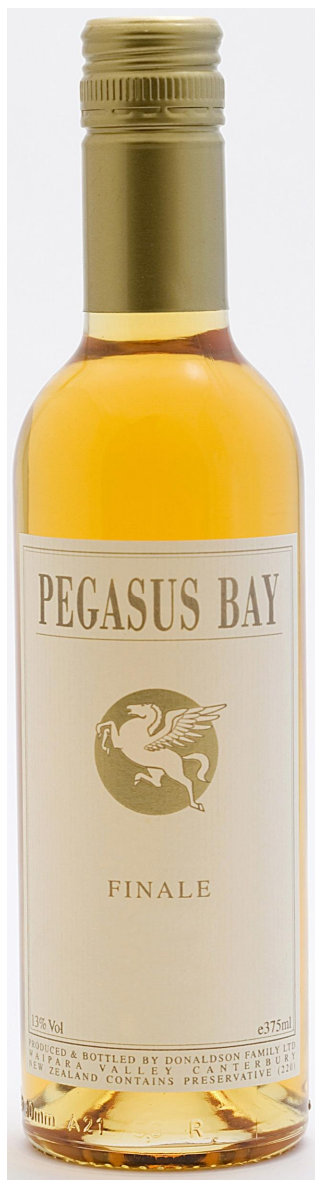
# PEGASUS BAY

FINE WAIPARA WINE



## FINALE Noble Chardonnay 2008

### TASTING NOTE



**The Vineyard:** The vineyard site consists of several gradually descending terraces of freely draining soil. These terraces directly face north into the sun, finishing in an escarpment overlooking Waipara River.

**The Season and harvest:** We only make Finale in special years and 2008 was one of these. The spring and early summer were warm and so dry that we were concerned the vines would become affected by drought stress. Fortunately a brief, torrential downpour in February removed this possibility and the rest of the summer was excellent. Humidity in late autumn caused a small amount of beautifully ripe chardonnay to develop noble botrytis. We hand selected these raisined grapes to make this wine.

**Winemaking:** We were only able to press a small amount of very concentrated juice from these shrivelled berries. This underwent slow fermentation in oak barrels made by French artisan coopers. When the fermentation finally stopped the wine remained deliciously sweet. It was subsequently matured in these barriques for a total period of 2 years.

**The wine:** On release it has a bright, golden-apricot hue reflecting the ripeness of the fruit and the concentration of the juice by the botrytis. The bouquet and flavour suggest yellow-fleshed peaches, apricots, marzipan, caramel and vanilla pod, intertwined with comb honey and a whiff of cigar smoke. It is mouth-filling, rich and unctuous, but yet has lively acidity with a touch of grapefruit-like firmness to keep its luscious sweetness in balance.

***Wine in moderation is a natural health food***