

PEGASUS BAY

FINE WAIPARA WINE



BEL CANTO Dry Riesling 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. Good diurnal fluctuation, warm days yet cool nights helped retain excellent natural acidity. Some noble botrytis developed late in the season, which has given the wine extra fullness and concentration.

The Vineyard and Vines

The outcrop of land on which these were grown consists largely of weathered stones. Millions of years ago these were shorn from the high mountain peaks of the South Island's Southern Alps by an ice-age glacier, which deposited them in selected sites in the Waipara Valley. Our vines, which are up to a quarter of a century in age, have roots that can penetrate deeply into the mineral rich, stony soil and allow this very individual terroir to express itself in the wine.

The Harvest and Winemaking

We selected only the best riesling grapes to go into this wine. They were immediately pressed and the juice, which was purposely left a little turbid, fermented slowly over the winter at low temperatures, helping it retain its rich, fruity characters. A portion underwent spontaneous, natural fermentation, without the addition of yeast, in old, large barrels to give the final blend extra complexity and richness.

The Wine

On release the aromas and flavours suggest lemons, limes, apples, greengages and nectarines. On entry it seems deceptively light, but quickly expands to fill the mouth with impressive fruit concentration and depth. There is a spine of mouth tingling minerality, which comes from the soils, that flows throughout the wine and draws out its lingering aftertaste. With careful cellaring over the next 5 or 6 years, this wine should develop a range of other characters and complexity.

Wine in moderation is a natural health food