

**PEGASUS BAY**

FINE WAIPARA WINE



Reviews & Accolades

## SAUVIGNON SEMILLON 2011

OTAGO DAILY TIMES

Charmian Smith, August 2013

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5 Stars

This is probably one of the most food-friendly whites, with intriguing, pungent aromas - green fruits, mineral and even engine oil, complex flavours, a suggestion of nuts and even wood smoke and a rich, textural, well balanced finish.

RAYMONDCHANWINEREVIEWS.CO.NZ

August 2013

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5 Stars

The nose is fresh and concentrated with aromas of nectarines and greengages, along with white florals, entwined with subtle reductive, flinty complexities. Dry to taste and elegantly proportioned, concentrated and intense flavours of greengages, stonefruits and herbs are complexed by flinty lees work. The palate has a very fine-textured, linear core with excellent acidity and tension providing drive along with some alcohol power. The flavours lead to a very long, lingering, tightly bound finish. This is a very elegant, concentrated Sauvignon Blanc based wine with very fine textures and complex flavours.

MICHAEL COOPER'S GUIDE TO NZ WINES

Michael Cooper, August 2013

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4.5 Stars

... this Waipara, North Canterbury wine is lush, concentrated and complex, with loads of personality. The 2011 is intriguing. Mouthfilling and dry, it is very crisp and tightly structured, with passionfruit/lime flavours showing excellent delicacy and vibrancy, a subtle seasoning of nutty oak, and a real sense of youthful drive and vigour. Best drinking mid 2014 onwards.

DISH MAGAZINE

October/November 2013

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Top 7 'Barrel Ferment + Other Styles'

One sniff and the injection of semillon delivers hay, quince and gunflint notes. "A really interesting style, which would be great with food" "savoury herbaceous edge on the nose, a nice soft creamy palate, good length and balance"

## TIZWINE.COM

September 2013

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4 Stars

Pegasus Bay's Sauvignon Semillon has many followers and quite rightly so. Classically French in creation and style it is a big savoury wine with an oily texture. The semillon is aged in oak and the idea is to create longevity in the wine and to subdue the vibrant fresh fruit flavours of the sauvignon. This is exactly what happens and makes this an excellent wine to have with food French traditionally blend a portion semillon into sauvignon blanc to help subdue the latter's pungency, add richness and complexity and ensure longevity. This wine has aromas and flavours of passionfruit, pawpaw, Turkish musk and tropical spices intermingled with a splash of freshly crushed thyme and mint. In the mouth it is full-bodied and concentrated but muscular rather than opulent. The finish is firm, dry and lingering. While ready to drink on release it should develop additional layers of complexity with careful cellaring over several years.

## YOUR WEEKEND MAGAZINE

Joelle Thomson, August 2013

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This is one of the country's best sauvignon blancs, but not as you normally know it. A little Semillon in this blend goes a long way towards creating a rainbow of flavours – from floral and citrus to fresh nectarines. The Semillon adds a full-bodied feel too, which comes from the wine being aged in old French oak barrels. The result is complex, fascinating flavours with richness, depth and length to burn.

## WINESTATE MAGAZINE

2014

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4 Stars

Tautly structured, vibrant Waipara blend of sauvignon blanc (70%) and semillon (30%), with excellent intensity. Mouthfilling, with a subtle seasoning of oak and a crisp, lengthy finish. Well worth cellaring.