

PEGASUS BAY

FINE WAIPARA WINE



Sauvignon Semillon 2011

TASTING NOTE



The Vineyard and Vines: The vines, which are over a quarter of a century old, were grown on a series of north facing gradually descending terraces in stony free draining soil. We deliberately had a mixture of exposed and shaded fruit on the sauvignon blanc vines to ensure a wide spectrum of flavours. The semillon fruit was fully exposed to obtain maximal ripeness.

The Season: The growing season was influenced by La Nina weather conditions, resulting in a very mild spring, a warm summer with high sunshine hours and a long, lingering autumn. In spite of being dry we had infrequent, but well spaced showers keeping the vines very happy. These conditions enabled us to harvest beautifully ripened, healthy fruit.

Harvest and Winemaking: We picked the sauvignon in stages during April, timing each harvest to further optimise the grapes' range of natural flavours. The semillon was harvested later in May when it had achieved optimal physiological ripeness. These varieties were fermented separately by their natural indigenous yeasts. The semillon portion was an old French oak barrels to help develop the wine's texture, without adding oak flavour. Both varieties were then aged on their natural deposits of yeast lees (sur lie) for six months to fill out the palate, the semillon portion remaining in barrels throughout this time.

The Wine: 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.

Wine is a natural health food