



# Pegasus Bay Estate Gewürztraminer 2016

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## THE SEASON

Initial crop levels were somewhat higher than expected but judicious thinning of the fruit, a perfect summer and a warm dry autumn enabled the grapes to be harvested with excellent flavour development and physiological ripeness.

## THE VINEYARD AND THE VINES

The grapes were grown on well drained stony terraces in the Waipara Valley, using environmentally sustainable methods.

## HARVEST AND WINE MAKING

Harvest was deliberately delayed until the berries had developed a little botrytis. The cloudy juice was fermented in old oak barrels to bring out its complexity and mouth feel without altering its aroma and flavour. The naturally cool winter temperatures protected the vibrant varietal characters that make this wine so distinctive and special.

## THE WINE

On release it is a bright lemon/lime colour. The abundant aromas and flavours suggest ripe quinces, pawpaw, rose petal, Turkish musk, oriental spice and sherbet, underpinned with hints of sandalwood and honeysuckle. In the mouth, the wine is rich, big boned, unctuous and complex with an impression of freshly crushed ginger that complements the off dry finish.

Wine in moderation is a natural health food.

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