

PEGASUS BAY

FINE NORTH CANTERBURY WINE



Chardonnay 2017

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| Grapes: | 100% Chardonnay |
| Region: | Waipara Valley / North Canterbury |
| Vineyards: | From estate-grown North Canterbury vineyards |
| Exposure: | North |
| Altitude: | 60 meters above sea level |
| Soil: | Stoney terrain |
| Vine Training: | vertical shoot position and own roots |
| Vine Age: | 30+ years |
| Time of Harvest: | Mid-April |
| Yields (vine or acre): | 1.2 tons per acre |
| Total Production: | 12,892 bottles |
| Vinification Process: | The grapes are gently pressed (60-70% whole bunch) and the nonclarified juice is put into large French oak barrels (70% old). The grapes ferment primarily by their indigenous yeasts. |
| Aging Process: | The wine ages in the same barrels sur lie for about 12 months to bottling. |
| Alcohol Content: | 13.5% |
| Dry Extract: | 22.7 g/l |
| Total Acid: | 5.6 g/l |
| Residual Sugar: | 1.2 g/l |
| Tasting Notes: | The color is a deep lemon. On the nose, there are aromas of citrus, as well as honeydew melon and hints of peach/nectarine. There are also some underlying savory notes (toast and brioche) as a result of the secondary fermentation and lees contact in the barrel. The palate reveals intense fruit concentration, with a nice spine of acidity to keeping the wine tight and focused, with a lingering finish. |
| Winemaker: | Matt Donaldson |
| Winemaker Comments: | Our main variety of chardonnay, known locally as Mendoza, typically produces light crops of small berries and hence tends to make concentrated wines. |
| Cellaring: | 10+ years |
| Bottled: | April 2017 |
| Closure: | Screwcap |
| Food/Menu Pairing: | Pair with creamy pastas, white meats such as pork and chicken and rich seafood dishes. |