

PEGASUS BAY

FINE NORTH CANTERBURY WINE



Riesling 2017

Grapes:	100% Riesling
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 Scott Henry
Vine Age:	30 + years
Time of Harvest:	Early April
Yields (vine or acre):	2.8 tons per acre
Total Production:	29,940 bottles
Vinification Process:	The free run juice ferments slowly at cool temperatures.
Aging Process:	The wine undergoes no oak aging
Alcohol Content:	12.5%
Dry Extract:	50.7 g/l
Total Acid:	6.5 g/l
Residual Sugar:	21.7 g/l
Tasting Notes:	The color is straw yellow. On the nose, there is an abundance of citrus, particularly the orange zest that so defines North Canterbury Rieslings. There are also hints of red apple and apricot, layered with honeysuckle and guava. The extended hang time has added a concentration to the palate, together with ripe phenolics that give structure and length. Despite its body, the wine still has a crisp and refreshing acidity that matches its off-dry finish perfectly.
Winemaker:	Matt Donaldson
Winemaker Comments:	A pure expression of the vineyard showing unique regional flavors and impeccable balance.
Cellaring:	7-10 years
Bottled:	March 2017
Closure:	Screwcap
Food/Menu Pairing:	Fantastic aperitif. Sweet fleshed crustaceans such as prawn and crab. A wide variety of Asian-influenced cuisine.