

PEGASUS BAY

FINE NORTH CANTERBURY WINE



Sauvignon Semillon 2017

Grapes:	70% Sauvignon and 30% Semillon
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:	17- 29 yrs
Time of Harvest:	Sauvignon: April & Semillon: May
Yields (vine or acre):	2.5 tons per acre
Total Production:	15,705 bottles
Vinification Process:	The varietals ferment separately, with the Sauvignon in stainless steel to retain the pure fruit character, and the Semillon in oak barrels to add texture. About 20% of the overall wine ferments and ages in new French barrels to give extra length and complexity.
Aging Process:	The both Sauvignon Blanc and Semillon ages on the lees for 10 months prior to blending and bottling.
Alcohol Content:	13.5%
Dry Extract:	20.9 g/l
Total Acid:	6.2 g/l
Tasting Notes:	The color is pale gold with aromas of citrus fruit, greengage, gooseberry and passionfruit. There is also a hint of struck match and freshly crushed thyme. The Semillon component helps fill out the palate, adding weight, and richness, while also acting to restrain the exuberant herbaciousness of the sauvignon blanc. The lees contact adds further creaminess and body.
Winemaker:	Matt Donaldson
Cellaring:	7+ years
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with a wide variety of seafood dishes