

PEGASUS BAY

FINE NORTH CANTERBURY WINE



Chardonnay 2019

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.