

# PEGASUS BAY

FINE NORTH CANTERBURY WINE



## Riesling 2019

<b>Grapes:</b>	100% Riesling
<b>Region:</b>	Waipara Valley / North Canterbury
<b>Vineyards:</b>	From estate-grown North Canterbury vineyards
<b>Exposure:</b>	North
<b>Altitude:</b>	60 meters above sea level
<b>Soil:</b>	Stoney terrain
<b>Vine Training:</b>	Vertical shoot position and Scott Henry
<b>Vine Age:</b>	30 + years
<b>Time of Harvest:</b>	3rd- 24th April 2019
<b>Yields (vine or acre):</b>	2.8 tons per acre
<b>Total Production:</b>	29,940 bottles
<b>Vinification Process:</b>	The free run juice ferments slowly at cool temperatures.
<b>Aging Process:</b>	The wine undergoes no oak aging
<b>Alcohol Content:</b>	12.0%
<b>Total Acid:</b>	8 g/l
<b>Residual Sugar:</b>	28 g/l
<b>Tasting Notes:</b>	On release the color is lemon-straw. The bouquet is a zesty fusion of quince, citrus blossom, lemon meringue and green apple, cloaked in a spicy mineral underlay. In the mouth the experience is also multi-layered, displaying both richness and precision, texture and poise. Charming sweetness is backed by refreshing acidity and a hint of spritzig that creates a vibrant tension, ensuring the wine remains perfectly balanced with a fresh and lively finish.
<b>Winemaker:</b>	Matt Donaldson
<b>Winemaker Comments:</b>	A pure expression of the vineyard showing unique regional flavors and impeccable balance.
<b>Cellaring:</b>	10-15 years
<b>Bottled:</b>	March 2017
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Fantastic aperitif. Sweet fleshed crustaceans such as prawn and crab. A wide variety of Asian-influenced cuisine.