

# PEGASUS BAY

FINE NORTH CANTERBURY WINE



## Sauvignon Semillon 2015

<b>Grapes:</b>	70% Sauvignon and 30% Semillon
<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>	17- 29 yrs
<b>Time of Harvest:</b>	Sauvignon: April & Semillon: May
<b>Yields (vine or acre):</b>	2.5 tons per acre
<b>Total Production:</b>	15,705 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The both Sauvignon Blanc and Semillon ages on the lees for 10 months prior to blending and bottling.
<b>Alcohol Content:</b>	13.5%
<b>Dry Extract:</b>	20.9 g/l
<b>Total Acid:</b>	6.2 g/l
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Matt Donaldson
<b>Winemaker Comments:</b>	An alternative and complex expression of NZ Sauvignon blanc with texture and length not often associated kiwi Sauvignon. A versatile food wine that can be aged.
<b>Cellaring:</b>	7+ years
<b>Bottled:</b>	November 2015
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with a wide variety of seafood dishes



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