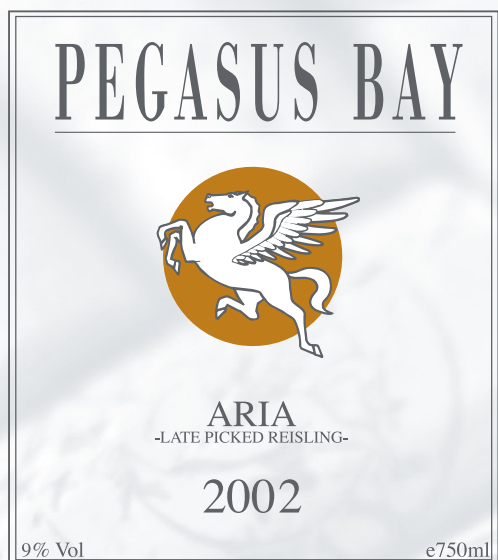


TASTING NOTE



PRODUCED & BOTTLED BY DONALDSON FAMILY LTD
WAIPARA CANTERBURY NEW ZEALAND



ARIA 2002

The pattern of the weather during the growing season was similar to that of the previous year, but even more marked. That is to say, the summer was not overly hot, leading to the development of true cool climate riesling aromas and flavours, with the retention of good levels of good acid in the grapes.

Then followed the most perfect, lingering autumn with warm, dry, calm days. The growing season was thus considerably lengthened.

The berries were harvested in stages by separate passes through the vineyard, each time selecting only those which were fully ripened, shrivelled and in perfect condition. The last and major portion of the crop was picked during the week of the shortest day, making this a truly late harvest or vendage tardive style wine.

The grapes were then gently pressed and the juice allowed to ferment slowly at low temperatures to help retain the intense, vibrant aromas and flavours. Fermentation was stopped before dryness by chilling the wine and removing the yeast lees, in order to retain purity, freshness and enough natural sweetness to balance the acidity.

Intense citrus fruit characters pervade the wine, with impressions of limes, lemons and grapefruit. These are underpinned by spicy tropical fruit flavours suggesting paw-paw, melon and lychees. It is luscious, mouth-filling and has a spine of racy acidity to keep it tight knit and help it age gracefully.

It will show increasing complexity with age and should develop intriguing orange-peel and marmalade nuances. With careful cellaring it should continue to improve over the next 6-8 years and live for 12-15 years or more.

Wine is a natural health food.

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