

PEGASUS BAY

FINE WAIPARA WINE



ARIA Late Picked Riesling 2007

TASTING NOTE



Waipara was buffeted by frequent strong winds in late spring and early summer which coincided with the period when the grapes were in flower. It impaired pollination and thus quite markedly reduced the crop level. The rest of the summer, however, was excellent and the autumn was warm, dry and lingering.

Our riesling thus became beautifully ripe and flavoursome with good levels of natural acidity. These grapes were then left hanging on the vines until winter so that the moisture from the early morning dew resulted in them becoming botrytic.

The fruit was hand picked by making multiple passes through the vineyard, each separated by about a week, selecting on each occasion only bunches which had more than 30% of the berries shrivelled by clean, noble botrytis.

After selection the grapes were gently pressed and the clarified juice underwent slow fermentation at a cool temperature to help retain the natural fruitiness and the unique flavours added by the botrytis. As soon as fermentation was completed the wine was removed from its yeast lees to maximise varietal purity and freshness.

The aromas and flavours are suggestive of ripe stone fruits, such as nectarines and white peaches, intertwined with lemons and limes. Behind these there are hints of ripe, raw figs and tropical spices. The botrytis adds honey, honeysuckle and beeswax elements. Low crops have given it extra concentration but while it is mouth-filling and luscious it has a backbone of minerality and acidity which keep it tightly knit, focussed and elegant. It lingers on the palate well after swallowing.

Although ready to drink on release it should, with careful cellaring, develop additional fascinating nuances and complexities over the next five or six years and live for a decade or more.

Wine is a natural health food

