

# PEGASUS BAY

FINE WAIPARA WINE



## Chardonnay 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. We were thus able to harvest beautifully ripened grapes in optimum condition.

This wine has been made utilising the traditional techniques which have made the chardonnay of the Burgundy region in France so famous. We thus adopted a hands-off approach so that until the last, or blending, stage, the wine has largely made itself. After harvest the grapes were gently pressed and the unclarified juice was put into 500L oak barrels (puncheons) made by artisan Burgundian coopers. Here it underwent natural fermentation by the action of the grapes' own yeasts. It was then matured in these puncheons, 30% of which were new, on its yeast lees (sur lie). When the temperature in the cellars warmed in the spring after harvest, the wine began natural malolactic fermentation through the action of its indigenous micro-organisms. While all the wine commenced this secondary fermentation the exact amount which was allowed to occur in each barrel was determined by taste. Multiple batches of chardonnay were made, each coming from a different part of the vineyard. The final wine was produced by blending these according to taste. This blend was then put into a tank for 5 months one year after harvest to

allow it to integrate before bottling.

On release the aroma and flavour emphasises stone fruit and corn characters supported by hints of bacon and mushrooms grilled on a wood fired barbeque. The wine has gained extra concentration and depth from the naturally low crop. It seems to expand in the mouth and becomes very powerful, but there is a backbone of minerality and acidity which keep it tight knit and refined. It lingers on the palate long after swallowing. It will show further development and integration with careful bottle aging.

#### ***Wine is a natural health food***