

PEGASUS BAY

FINE WAIPARA WINE



FINALE Noble Chardonnay 2004

TASTING NOTE



A mild spring followed by a hot summer and a warm, lingering autumn added up to make a perfect season for dessert wines. A portion of chardonnay, which was allowed to become fully botrytic late in the season, was carefully hand selected to make this wine.

The techniques used were those that are traditional of Sauternes. After harvest a small amount of juice was pressed from the already shrunken berries and then fermented in French oak barriques. Because of the high levels of natural sugars fermentation stopped while there was still residual sweetness in the wine. It was then left to age in barrel, eventually being blended to taste, and bottled 2 years after harvest.

It is a fully golden colour and redolent with wisps of honeycomb, peaches, apricots, vanilla, spice and toasted almonds. The wine is multi-layered, complex, luscious and concentrated, but has a backbone of natural acid to keep it balanced and prevent cloying. It gradually expands in the mouth becoming full and rich with a lingering ethereal after-taste.

Wine is a natural health food

