

PEGASUS BAY

FINE WAIPARA WINE



Pinot Noir 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.

We adopted traditional burgundian methods to make this wine. After harvesting the fruit, it was de-stemmed and put into small open top vats, our aim being to retain the individual berries whole. In addition, about 10% of complete bunches were included. After four or five days of being kept cool the grapes gradually warmed and underwent fermentation through the action of their own indigenous yeasts. Throughout the fermentation phase we twice daily manually pushed the floating cap of grapes back under the surface of the wine to keep it moist and healthy. We had to do this gently to avoid extracting rough or harsh tannins into the wine.

After the fermentation was completed the wine was kept in the vats with the grape remnants for a period of post fermentation maceration, the total time in vat or *cuvaison* was in the order of three to four weeks but was judged for each vat by daily tasting of the wine. This post-fermentation maceration was to help give the wine additional tannins to help it age. After gently pressing, the new wine was put into barriques of French artisan coopers, 40% of which were new.

When the wine warmed the following summer it underwent spontaneous malolactic (secondary) fermentation. After 18 months in these barrels the multiple individual batches were tasted and a final blend or *assemblage* was made prior to bottling.

The wine is a bright ruby colour with aromas and flavours suggestive of black cherries, purple plums, blackberries and raspberries. There is a savoury underlay of roast game, grilled bacon and mushrooms. In the mouth it seems to gradually expand from its first soft, seductive impression to become mouth filling and long. These help the wine flow evenly through the palate and should help it age gracefully.

The wine is ready to drink on release or will develop additional fascinating nuances and become increasingly mellow with careful cellaring.

Wine is a natural health food