

TASTING NOTE

PEGASUS BAY



RIESLING
2007

11% Vol

e750ml

PRODUCED & BOTTLED BY DONALDSON FAMILY LTD
WAIPARA CANTERBURY NEW ZEALAND

RIESLING 2007

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, flavoursome riesling grapes which had retained good levels of natural acidity. The reduced crop has given the wine extra concentration and depth.

After picking the grapes were gently pressed to release the juice, which was then allowed to clarify naturally by settling. After the sediment had been removed this clear juice was slowly fermented at low temperatures to help retain the vibrant fruit aromas and flavours. It was taken off its yeast deposit and bottled soon after fermentation had stopped to help it retain the varietal purity and elegance which is the essence of riesling. During this time it was kept cool and handled gently to help preserve some of this dissolved carbon dioxide, so giving the wine a little fresh and vibrant spritzig.

The aromas and flavours invoke impressions of ripe stone fruits, such as nectarines and peaches, supported by hints of tropical spices, passionfruit and lycees. There is a backbone of tangy lime- and lemon-like citrus fruits which add a zesty "nervosity". It has a spine of minerality and crisp acidity which keep it tight-knit and focussed, drying out its lingering after-taste.

While ready to drink on release it should develop a fascinating array of additional flavour and aroma nuances with careful cellaring.

Wine is a natural health food

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