

# TASTING NOTE

PEGASUS BAY



SAUVIGNON  
SEMILLON  
2003

13 % Vol

e750ml

PRODUCED & BOTTLED BY DONALDSON FAMILY LTD  
WAIPARA CANTERBURY NEW ZEALAND

## SAUVIGNON SEMILLON 2003

Cool weather during the flowering period of the grapes lead to a small crop setting on the vines. This has given the wine extra concentration and character. There was good heat summation over the rest of the growing season, but it was not excessively hot. These conditions favoured the development of rich, varietal characters and the retention of good levels of acidity in the grapes, which were picked in perfect condition.

Both the sauvignon blanc, which makes up 70% of the blend, and the semillon, underwent natural fermentation by their indigenous yeasts. They were then aged separately on their natural yeast lees for 9 months to help develop structure, flavour complexity and length of palate. During this time the sauvignon blanc was in tank to help retain its vibrant fruit freshness, while the semillon was kept in old oak barriques to tease out flavour nuances and flesh out the body. The final assemblage or blend, was decided by taste.

The wine has an aroma of Turkish musk, exotic spices and tropical fruits, such as lychees, paw paw and passionfruit, overlying an impression of gooseberry. These come through in the palate where there are also lemon and lime flavours from the semillon. It has a good depth of fruit with a tightly focussed long, lingering finish. It is funky but delicious. While ready to drink on release, the semillon will give the wine longevity and the ability to develop extra nuances on cellaring.

Wine is a natural health food

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