

TASTING NOTE

PEGASUS BAY



SAUVIGNON
SEMILLON

2006

13% Vol

e750ml

PRODUCED AND BOTTLED BY DONALDSON FAMILY LTD
WAIPARA VALLEY CANTERBURY NEW ZEALAND

SAUVIGNON SEMILLON 2006

Mild spring weather resulted in early budburst but there followed a period of cool nights, which prevented excessively rapid berry growth. There was good accumulation of summer heat and the autumn was dry, warm and long. We thus had a somewhat longer growing season than usual and this extra time on the vine led to the development of zesty, ripe fruit flavours. The sauvignon blanc was harvested at different times during April to provide a spectrum of varying flavours, while the semillon was left on the vines as long as possible and picked

during May and June to ensure optimally ripe and fully mature fruit characters.

After gentle pressing, the sauvignon blanc and semillon juices were separately allowed to undergo natural fermentation by the vineyard's indigenous yeasts. During this time the sauvignon was in stainless steel tanks to help it retain its vibrant aromas and flavours, while the semillon was kept in old oak barrels to emphasise its structure, richness and length. Both portions were held on their natural yeast lees (sur lie) for 5 months to add complexity and a mid-palate creaminess.

The wine has a complex array of aromas and flavours suggestive of passion-fruit, guavas, paw-paw, gooseberry, dried herbs and Turkish musk. The palate is concentrated and rich, while the finish is lingering, spicy and dry. Although ready to drink on release it will develop a range of additional, fascinating nuances, including gun-smoke, flinty and toasty characters, with careful cellaring over several years.

Wine is a natural health food

DONALDSON FAMILY LTD, STOCKGROVE RD, R.D. 2 AMBERLEY, NEW ZEALAND
PHONE 03 314-6869 FAX 03 314-6861 MOBILE (021) 374 424 info@pegasusbay.com