

PEGASUS BAY

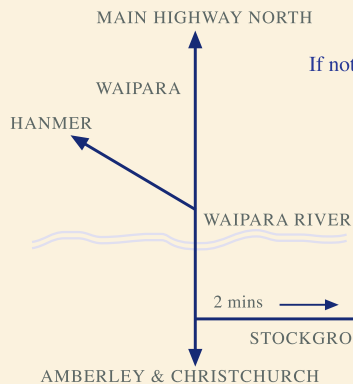
FINE WAIPARA WINE



NEWSLETTER - WINTER 2009

SENDER

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PEGASUS BAY
FINE WAIPARA WINE

JUST 45 MINUTES NORTH OF CHRISTCHURCH

Grape Gobblers

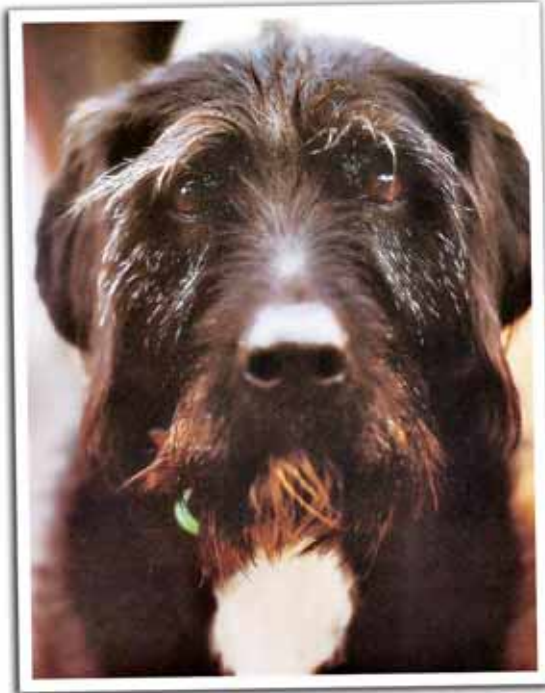
After 8 hours riding he was tired – very tired. His bones ached and his fingers felt they were glued to the handles of his motorbike. He honked his horn as a warning, but to no avail. A loud explosion close by caused the bike to waver but he didn't slacken his pace. There followed a blood curdling scream and he was aware of a dark shape hovering menacingly above him. It was war!

All this was true until about 15 years ago when we discovered the exciting, but soothing effect of nets – bird nets, not fish nets. Yes, we used motorbikes, gas cannons, screaming machines and self-launching large hawk shaped kites in our war against feathered friends. Many vineyards employ such strategies today to try to prevent birds damaging grapes. It is noisy, tiring, time-consuming work, considering that it has to go on for about 6-8 weeks. Nets are more expensive, but they definitely give you peace, not only of the ear, but also of the mind.

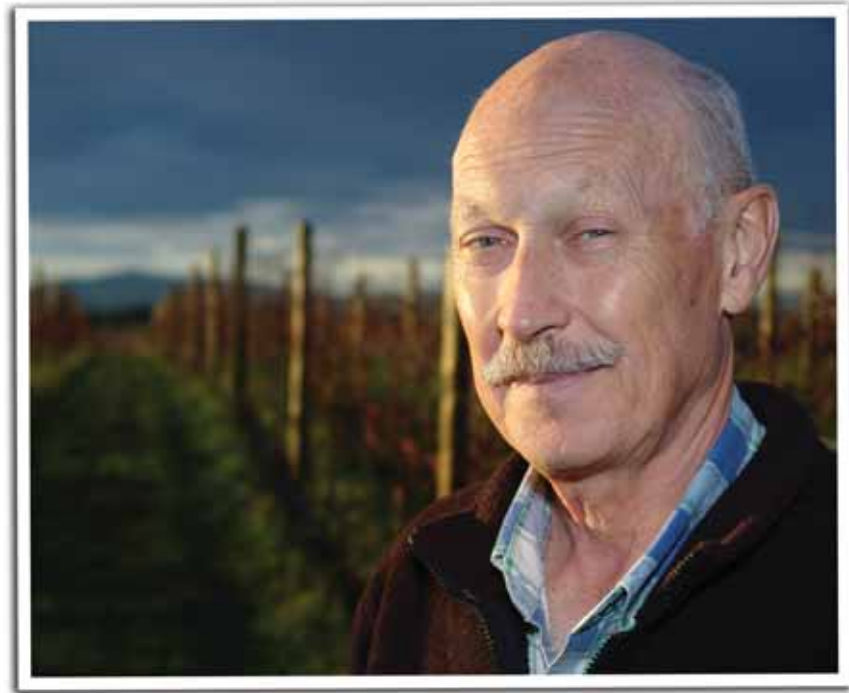
Visit the wine producing countries of Europe and birds are not a problem. Why? Because there are very few. Why? Because, over the centuries their numbers have

been severely reduced, often by ending up at the dinner table. By contrast, New Zealand has been a land of birds, particularly due to its natural lack of land based mammals. Curiously, New Zealand native birds don't eat grapes. All of the pesky critters are interlopers from off-shore. Starlings, blackbirds and thrushes were brought here by homesick British colonists and gobble whole grapes, which at least fills them up. Wax-eyes, on the other hand, just make a small hole in the skin and suck a little juice, before quickly moving to other bunches as they are not really satisfied. The damaged grape becomes mouldy and this often spreads to the whole bunch. These endearing little critters are actually Ozzies and have come from across the Tasman.

But birds are not the only varmints which like eating grapes. Another Australian import which is partial to them is the possum. Then we have wasps, pigs, goats, sheep and the



Rieussec



Still hanging on – Ivan Donaldson from Pegasus Bay as seen at the Portrait Gallery

Pegasus gets hung up

Recently the New Zealand Portrait Gallery in Wellington decided to have an exhibition of Founders and the Current Pacemakers of the Kiwi Wine Industry. It was called “Looking down the Barrel; The Face of New Zealand Wine”. It consisted of portraits, both painted and photographic, of New Zealand wine personalities in order to highlight the vinous land marks of the country from the 1800's to the present. The flying horse got hung up – not about it, but there. We were proud that the old nag was regarded as being well hung!



The stable doors.

Pegasus Adores The Doors

You have no doubt heard about closing the stable doors after the horse has bolted. Well, demand is such that our flying horse's bottles are now available in 25-30 foreign lands. Coinciding with this international recognition we noticed that Pegasus was becoming even more flighty than usual, possibly due to a desire to see these distant parts itself. Whatever the cause, we decided it was time to do something about its stable doors – or lack of them. That's right, for about 20 years the entrance to its home has been a decidedly downmarket, rusty chain stretched between 2 fence posts. This has greeted visitors when they have come to our winery, restaurant and cellar door. The chain was so low that you could even step over it so it wouldn't have stopped a horse!

This rustic situation has been transformed and we have just had new doors put on its stable. Being a beast from antiquity it demanded something classical so that's what it got. While, not quite as ancient as Pegasus, they were recycled from a decidedly old entranceway. We merely added Pegasus' picture on the top to keep it happy. The doors (or rather the gates) heights are original, but not tall enough to guarantee it will stay at home, which is probably just as well as it likes frequenting classy restaurants, and we can't say we disapprove!

Hannah riden hanging around the restaurant

We are delighted to announce Christchurch based award-winning landscape artist Hannah Riden is to stage a major iconic scenes exhibition at Pegasus Bay commencing the 1st of September.

Riden was named the top landscape artist in New Zealand at the latest New Zealand Art Awards in Tauranga. This was a remarkable achievement for such a young artist. The award success at Tauranga has only increased her status and her works are becoming greatly sought after. Please feel free to stop in for a look at these exceptional works next time you're passing.

Robin's Block

It was over 18 years ago and we were doing vineyard winter pruning, when Robin Needham walked down the row and introduced himself. He had answered an advertisement for a vineyard employee and we knew immediately he was our man. Sadly, he recently passed away. He became the most dedicated and loyal friend and was frequently seen around the vineyard well after the working day had finished. We used to joke that we would arrive one morning to find that he had died on the tractor overnight! It wasn't all that far from the truth as he continued working with us almost to the end. In his memory we have named one of our special blocks of pinot noir as "Robin's Block".



Robin

Restaurant makes history

During the winter of last year torrential rains fell in Waipara. Water cascaded down the hills, swept across the road and flooded through the entrance to our restaurant, only to flow out the doors on the other side. Although it lasted only a short time it left the floor buckled and loose. As a result our wooden floor has had to be replaced and we have done it using one of New Zealand's most durable and beautiful native timbers, rimu. Being environmentally conscious, however, we have rescued this timber from the old Tivoli Theatre, which is being demolished in Christchurch's Cathedral Square, and recycled it. It matches perfectly with all the other old timber in the building and just think, when you visit us next you will be walking "with the stars through history".

We apologise for having had to disappoint you by closing while these repairs were undertaken, but we delayed it until winter, when we thought it would be the least inconvenient. We are now open and ready to serve you again with a wonderful new menu from Award Winning chef Oliver Jackson and his team. **It is best to phone 03 3146869 ext 1 to reserve, but we would be delighted to have you call into our tasting room at any time. We are open between 10-5pm daily (restaurant from 12pm).**



Recent Seasons

The summer of 2003 was excellent. Early autumn rain was followed by a long period of splendid, settled weather. The 2005 vintage was marked by cool, damp weather over flowering, which produced a yield well below average but resulted in wines of excellent concentration. The weather in 2006 was very even throughout the growing season, resulting in balanced wines from good, but not excessive, crops. Blustery winds in spring impaired pollination and led to a small 2007 crop, giving extra richness and flavour to the well ripened fruit. Drought conditions were staved off by a mid-summer downpour in 2008. There followed beautiful weather. A period of rain in the latter part of autumn encouraged the growth of noble botrytis in riesling.

Current Vintages/Releases

PEGASUS BAY RIESLING 2008

The stony soils and special climate of Waipara bring out the best in riesling, which is described as the King of white wine varieties by Alsatian and German winemakers. In a comprehensive tasting **Pegasus Bay was one of the only 2 riesling producers** recently recommended by **Robert Parker's Wine Advocate** (USA) and our rieslings have been awarded **super classic** status by Michael Cooper in his book *Classic Wines of New Zealand*. This vintage will show you why. As mentioned above, autumn rain resulted in a proportion of the crop becoming botrytic. Some producers became concerned and picked early, but we held on until fine weather arrived and these berries became raisined and noble. Our 2008 has thus been given extra concentration. We think the season has produced an exceptional wine. The reviews are only just starting to come in but in spite of its youth it is already making an impression.

Pegasus Bay Rieslings sing like a soprano hitting the very high notes with precision and clarity.
Sam Kim. The Press. NZ.

*A beautifully textural wine ...Luscious with a hint of sweetness but yet tempered with fine cleansing acidity. **Superb** balance and length.* Jane Faulkner. Sydney Morning Herald Australia.

Another classic in the making ... a full bodied, rich style with loads of botrytis character combined with grapefruit, honey and lime flavours. Vino Fino Newsletter.

While this is ready to drink on release we expect it to show wonderful bottle development in the next year or so.

PEGASUS BAY SAUVIGNON SEMILLION 2008

This traditional French blend is certainly not like a straight up and down New Zealand sauvie. The semillon gives it more complexity, palatal richness and longevity. Fermentation by wild yeasts in old barrels, along with aging on its yeast lees adds palatal richness and depth.

*While a lot of New Zealand Sauvignon Blancs are boring and too obvious, this certainly isn't...loads of texture and mid-palate weight. **It's refreshing and delicious.***

Jane Faulkner The Age, Melbourne, Australia.

93/100 - *This is an extremely intellectual take on a blend .. **this is a complex wine.** The fruit still speaks with full voice.. with layers of leather and exotic spice complexity.*

Nick Stock, Wine100 Magazine

We have just received these first couple of reviews on this wine, but this is how the 2007 was received.

It was awarded **95/100 points** in Robert Parker's Wine Advocate, **which is the highest score ever awarded** to a New Zealand Sauvignon Blanc based wine in the history of the magazine.

For the 2nd vintage in a row it was the highest scoring New Zealand Sauvignon Blanc based wine in an extensive line-up evaluated in New York by Stephen Tanzer, International Wine Cellar USA.

PEGASUS BAY CHARDONNAY 2007

Pegasus Bay Chardonnays have been awarded **5 stars and classic status** by Michael Cooper in his Buyers' Guide to New Zealand Wines 2009. We think this one is up there with our best. Made from the naturally low fruiting Mendoza clone, the crop level was even further reduced by cool, spring weather, which has given it additional concentration. The wine has been made in the tradition of the great White Burgundies with hand selection of fruit and natural primary and secondary (malo-lactic) fermentations by the grapes' own micro-organisms. It was fermented and matured in larger than normal oak barrels (puncheons) made by French artisan coopers. Their size and the fact that only a proportion (30%) were new, has minimised oak flavour and let the power of the fruit show through. The reviews on this wine have only just started to come in.

5 stars- *Mouthfilling and rich... complex and long. Powerful, firm wine, elegant and finely structured, with **loads of personality and excellent potential.***

Michael Cooper, WineState Magazine

5 Stars- *Pegasus Bay's wines are always a little different and **this wine takes chardonnay to a new level in this country.*** Charmian Smith, Otago Daily Times

PEGASUS BAY PINOT NOIR 2006 Magnum

We use traditional Burgundian techniques to make our Pinot Noir, including natural primary and secondary fermentations by indigenous micro-organisms. Primary fermentation is carried out in small vats which are gently plunged manually to avoid excessive extraction. This wine was then matured for 18 months in oak barriques from artisan Burgundian coopers. Unfortunately, the standard bottle size is now gone but we have held back a few magnums for our mail order customers. It has received excellent reviews of which these are a sample.

*I am not sure whether the secret is relatively old vines or low crop yields, or both, but this delivers a concentrated and powerful wine every year. **5 stars, 95/100 points.***

Bob Campbell MW – Gourmet Traveller Australia.

*The Canterbury area delivers real potential to stretch Pinot to the limit of aroma, flavour and structure. **5 stars, 95/100 points.*** Nick Stock WBM Magazine, Australia.

*The flight of Pinot Noirs continued to illustrate their Burgundian influence ... Very well balanced on the palate...Introverted on the very natural elegant dry finish. **Superb! 92/100 points.***

Neil Martin, Robert Parker's The Wine Advocate, USA.

*Very sophisticated and complex with a captivating, juicy quality and terrific cut. The tannins are fine-grained and firm and the long, dry finish reveals an excellent spine. **92/100 points.***

Stephen Tanzer, International Wine Cellar, USA

PEGASUS BAY PINOT NOIR 2007

Pegasus Bay Winery is **one of only 5 in New Zealand and only 2 in the South Island to be rated as super classic** by Michael Cooper in his Buyer's Guide to New Zealand Wines. In this Wine Bible he rates past and current vintages of over 500 different pinot noir brands, making it the most comprehensive evaluation ever done. This wine was made in the same way as the 2006 Pinot Noir. Being from the 2007 vintage the crop levels were very low which has given the wine extra concentration and depth. It was recently named by Decanter Magazine as one of NZ's top 10 wines.

*NZ's Top 10 Wines(#3) 5 stars-Exotic and very supple, with full, rounded and forward, spiced red berry fruit on show from start to finish. **This is a deep and rich offering that will impress many with those mouth filling lush flavours.*** Decanter Magazine

*Fruit cake and chocolate, but a definite pinot noir. Powerful flavour and structure with long lasting mouth aromas **94/100 points.*** Tim White. Australian Financial Review.

*The **stunning** bouquet shows black/blueberry, floral and spice characters leading to a **sumptuous and rich** palate with **satin-smooth** texture and firm tannins.* Sam Kim. The Press NZ.

Yet another top class wine from Pegasus Bay ...fruit that is rich and concentrated and married to rounded tannins. Warm, giving, powerful and perfectly in balance. Giles Hine Tizwine.com

PEGASUS BAY MERLOT CABERNET 2005

2005 was an **outstanding vintage** for Bordeaux varieties. Extremely low crops coupled with a warm dry summer and settled autumn conditions allowed a little extra "hang time" on the vines and has resulted in an extra dimension of ripeness. We made it in the tradition of Claret from Bordeaux, regularly aerating the fermenting juice by draining the vat and then pumping it back over the cap of floating skins. After gentle pressing the wine was matured in oak barriques for 2 years. It underwent spontaneous natural malo-lactic fermentation. While ready to drink we believe it has excellent cellaring potential.

4.5 stars Awarded Top Tip ...*These flavours all rest on chalky tannins which complement the depth of flavour perfectly. Excellent now or in the future.* TizWine.com, NZ

*Good concentration of spice, herb and coffee flavours. **Drinking well now and enjoyed by all judges.*** Michael Cooper. WineState Magazine. Australia.

Perfumed, floral with hints of coffee and dark chocolate and spicy oak, ripe dark berry fruit
4.5 stars Charmian Smith Otago Daily Times. NZ

PEGASUS BAY BEL CANTO 2008

This Dry Reserve Riesling is a food wine through and through. It was made from essentially the same type of fruit we use for Aria but it was fermented to dryness. It thus has the richness and concentration of Aria without its lushness. It is full of citrus fruits, especially lemons and limes, with just a hint of orange skins. It is concentrated and weighty with a long, lingering, grapefruit flavour. Although it is a young wine, it is already beginning to pick up accolades.

5 stars ...it's a very good Riesling made in an Alsace style with plenty of stone fruit, citrus and some floral flavours plus good richness... Bob Campbell MW-Gourmet Traveller Wine

*A trade-mark Pegasus Bay Dry Riesling ...full of ripe stone fruits and citrus, fully textured and kaleidoscopic – **93/100.*** Nick Stock Australia's Wine Business Magazine.

Very complete and beautifully balanced with real pizzazz.

Jancis Robinson MW. UK. www.jancisrobinson.com

This wine is drinking perfectly now, but put it away for a year or 2 and you will really appreciate what it can do.

PEGASUS BAY ARIA 2008

As mentioned above under Pegasus Bay Riesling the 2008 vintage was exceptional for botrytis. Riesling was selectively hand harvested late in the season collecting only perfectly ripened fruit with a level of noble botrytis of 30% or more. It is being released for the first time with this newsletter and we believe it is more than a worthy successor to the 2007 Aria which was rated **among the 5 best sweet wines** tasted by Australia's Winestate Magazine **during the entire year**.

This wine received ratings equivalent to **4 gold medals** by separate wine publications both in New Zealand and overseas, including the impressive score of **97/100** – Huon Hooke. Sydney Morning Herald Australia. We have just received one review so for the 2008 vintage where it was the top wine of the Tizwine.com tasting.

5 stars Stunning -THE wine of the tasting and a sure fire GOLD in any tasting it enters. *The flavours just go on and on and the mouth feel is oily and opulent. You MUST try this.* Tizwine.com

PEGASUS BAY ENCORE 2007 (375MLS)

This wine is only made in special years and 2007 was one of these. In spite of low crop levels we left a small amount of riesling on the vines into late autumn and winter, allowing the morning dews and sunny days to work their magic. We then hand harvested the crop, making multiple passes, each separated by a number of days, and selecting only the most perfectly shrunken, botrytic berries. The small amount of juice obtained was left to ferment at a low temperature over the rest of the winter to produce this stunning dessert wine, which resembles an Alsatian Selection des Grains Nobles or German trockenbeerenauslese.

Luscious, honeyed wine with great acidity, intense and sweet but shows no hint of cloying ...Serious sticky with character. 5 Stars
Bob Campbell MW and Huon Hooke. Gourmet Traveller Wine Magazine. Australia.

Fabulous ...the balance is perfect and the result is an enormously impressive wine. 5 Stars
Tizwine.com

95/100 Stylish, distinguished and Euro-styled ...worth every cent. Wild honey and lifted florals add and exotic note to its apricot and peach fruit ...other worldly.
Tyson Stelzer Wine 100 Magazine. Australia.

Superb ...lime syrup, kumquats, apricots and minerals. The palate is luscious with penetrating, sweet citrus flavour and rose water. 5 Stars Ralph Kyte-Powell. The Age. Australia.

Charms with its nose of acacia honey and lanolin, with touches of mandarin and star fruit on the unctuous palate. 92/100 points. Robert Parker's Wine Advocate, USA.

PEGASUS BAY FINALE 2007 (375 mls)

We only make Finale in exceptional years and this is the first we have produced since the 2004 vintage. Previously it has been vinted from Burgundy's chardonnay grape, but for this one we used both the variety and classical wine making methods of Bordeaux's Sauternes region. It is truly late harvest and we did not pick the last grapes until July (equivalent to January in Bordeaux), which must be close to a world record. We extracted only a tiny amount of juice from the nobly raisined berries, which was fermented and then aged in French oak barriques for 2 years. We think it is the best Finale we have made and is a complex interplay of floral, candied fruit, marzipan, vanilla pod and toasted almond characters. It is unctuous, mouth filling and luscious but has a counterfoil of underlying acidity which prevents cloying. It has only recently been released and has just received the one review so far as follows;

4.5 stars Deliciously rich, honey-sweet wine...with concentrated, ripe, tropical fruit and honey flavours, and mouth-watering acidity keeping things lively. Still youthful.
Michael Cooper, WineState Magazine

PEGASUS BAY VIRTUOSO 2006

This reserve chardonnay was made in the same way as our 2007 Chardonnay mentioned above. It came, however, from our lowest cropping plot of old vines on their own roots. It is powerful and concentrated, but yet elegant and fresh.

It has only recently been released so we haven't received any reviews yet. This, however, was said about the 2005 Virtuoso.

Big, rich and fairly complex with plenty of everything, including white stone fruit, classy oak and nutty, yeast lees flavours. A super serious chardonnay. It is a step up on Pegasus Bays excellent standard label – another generously proportioned wine 94/100 points
Bob Campbell MW.

Reminded me of a Corton-Charlemagne, though the palate could benefit from a few more months in bottle ...outstanding wine. 93/100 Robert Parker's Wine Advocate. USA.

This is, without doubt, one of NZ's very best chardonnays I have ever tasted. Worth every cent. Mike East. Avenues Magazine. NZ.

Strong buttered lemon, mineral flavours that extend right through the palate and last for minutes. A strong, powerful chardonnay with structure. Exceptionally good. Vino Fino Newsletter. NZ.

Powerful, seamless with a fine thread of acidity and great weight and intensity of stone fruit, citrus and nut flavours. Tight, dry, mineral and complex. 5 Stars
Michael Cooper. Buyers' Guide to New Zealand Wines 2009.

PEGASUS BAY PRIMA DONNA 2006

Prima Donna is a blend of the best barrels of pinot from each vintage and, as usual, this has come from our oldest, lowest cropping vines. It is made in the same way as the 2006 Pegasus Bay Pinot Noir mentioned earlier. A couple of wine-writers had a sneak preview of this wine.

5 Stars ... based on the company's oldest vines...concentrated, ripe, cherry/plum flavours, showing **great delicacy and harmony**, gentle tannins and a rich, seductively smooth finish.

Superb drinking now onwards. Michael Cooper, WineState Magazine

Firm grip on the palate and impressive weight. Its concentration suggests that it will blossom in 3 or 4 years time. **91/100.** Robert Parker's Wine Advocate. USA.

Reveals **amazing** spice and pepper perfume, sour cherries and black plums with fragrant forest floor notes ...morish, with pronounced yet ripe tannins which will mellow.

Jane Faulkner. The Age. Melbourne. Australia.

We agree it is a big wine with a lot of ripe tannins, which we think will give it excellent cellaring potential.

PEGASUS BAY MAESTRO 2003 Magnum

This wine is no longer available in standard bottle size but we have winkled out of our cellar a few magnums. While you can happily drink this now it would be a great wine to put in your cellar for several years. Here's what others have said about it.

If anyone told Pegasus Bay that Bordeaux-style wine couldn't be made in North Canterbury, they weren't listening... A dark, dense, merlot, malbec, cabernet blend that **packs a powerful wallop but wraps it in a warm, velvet glove.** Karl duFresne Sunday Star Times. New Zealand.

Dense, with tobacco leaf, dark chocolate, berry and spicy oak flavours ... power, length, rich texture, warmth and complexity. **91/100** Bob Campbell MW. Gourmet Travel Wine. Australia.

A striking wine, helped by having the time to unfold and develop its complex flavours. A lovely, fruit statement, underlined by a warm, almost sensual texture, which adds a lot of drinkability in a serious style. Quite amazing. Peter Saunders. Food and Beverage Magazine. NZ.

A stunning red wine to enjoy over 3 meal courses – cheese to start, meat for the main and chocolate biscotti for dessert. Sue Courtney www.vinote.com

PEGASUS BAY MAESTRO 2005

We only make Maestro in special vintages and 2005 was definitely one of these with ultra-low crops producing a most wonderfully concentrated, fruity but well structured wine. As with our Merlot Cabernet, we use the traditional winemaking methods which have made Bordeaux Claret so famous. This Maestro is made from merlot (75%) and malbec (15%), which provide a robust core of well ripened fruit. Just a touch of cabernet franc and cabernet sauvignon has been added to give it extra zip.

Masses of flavour with chocolate, dark berry, anise, liquorice, spicy oak and forest floor. 95/100 5 stars. Huon Hooke and Bob Campbell MW. Gourmet Traveller. Australia

5 stars Wow! Huge, with intense berry aromas and hints of leather and smoke. Palate is full-on with good complexity ...this wine will continue to develop and improve. **Get some.** Tizwine.com.

A deliciously dense, rich, velvety, immensely satisfying wine of softly spoken power. One to savour. David Stewart. True Wines NZ.

