

PEGASUS BAY

FINE WAIPARA WINE



NEWSLETTER – SUMMER 2009-2010

Complimentary Mail Order Tastings *Please bring any interested friends*



Auckland. Wednesday 9th December: 5:30 – 7:30pm

Aqua Marine Room 1, First Floor, Hilton Hotel, Shed 21,
Princes Wharf, 147 Quay St. Auckland.



Wellington Thursday 10th December: 5:30-7:30pm

Shed 5 Restaurant and Bar, Queens Wharf, Wellington



Christchurch. Friday 11th December: 5:00 – 7:30pm

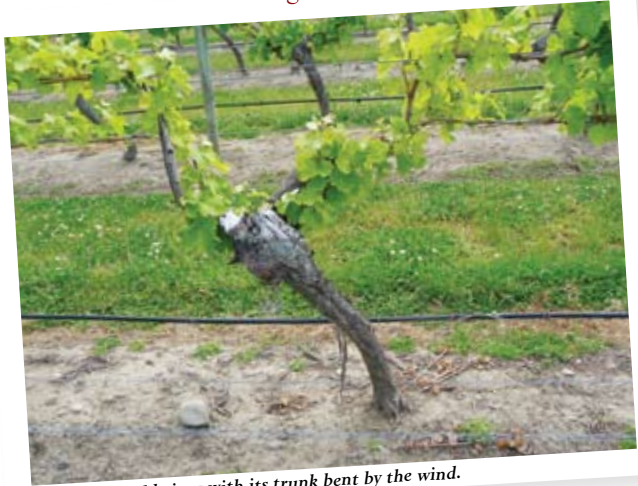
The George Hotel, 50 Park Terrace, Christchurch.

Place an order on the evening to go into the draw to win a Magnum of 2006 Pinot Noir. Winners will be drawn on the night, 3 magnums to be won!!

Breeze – Beastly or Beautiful

Kiwis who leave their nest are often struck by how stable and predictable the weather is elsewhere. In Italy you can plan a midsummer outdoor concert and be certain it won't rain; not so in New Zealand where there is a fair chance of a wash-out. Part of this results from the relative lack of breeze over continents, which tend to slow wind. By comparison, New Zealand has few calm days as it is 2 narrow islands in the world's biggest ocean. In addition, New Zealand lies in what sailors call the roaring forties (within the latitudes of 40° S), where the earth's rotation causes the wind to be especially fierce.

As any Kiwi beach-goer on a summer's day will tell you this breeze can be very annoying. To the grape grower it can mean damaged shoots,



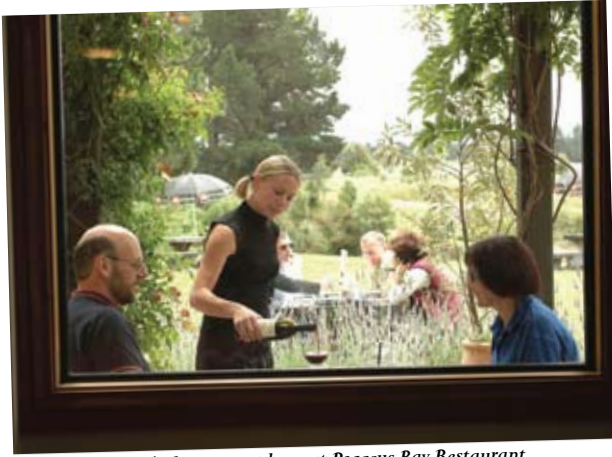
One of our old vines with its trunk bent by the wind.

poor pollination leading to reduced crops, bent vine trunks and needing a bigger, sturdier supporting vine trellis, with the resultant increase in costs. Our travelling viticulturists are amazed by the skimpy little trellises found elsewhere, which look as if they would be blown to kingdom come on the average New Zealand summer's day.

But New Zealand's wind and variable climate does have advantages. Yes, we can get cold south winds with rain in midsummer, but it doesn't usually last more than 2 or 3 days, whereas in many overseas grape growing regions rain will persist for weeks. In addition, the invariably ensuing breeze dries out the grapes quickly, particularly if it comes from the west. On the South Island's east coast westerly wind, which is the predominant air flow of the roaring 40s, gives us hot, dry days due to the high mountains of the Main Divide. All these breezes mean we have less chance of our grapes becoming affected by diseases, particularly fungal ones, which thrive in calm, humid conditions. We thus don't depend on frequent spraying, which is so common in less windy areas. It makes our vineyard more sustainable. **Pegasus Bay Vineyard is a registered Sustainable Vineyard** and has been so for many years. Breeze has helped us achieve this – not just hot air!

Doffing our Chefs' Hats to a Hat Trick

What is a hat trick? Any cricket fan could tell you it is bowling 3 players out with 3 successive balls. Well, chefs' hats aplenty have been thrown in the air



Dining indoors or outdoors at Pegasus Bay Restaurant

by **Pegasus Bay's Restaurant hat trick.**

That's right, for the 3rd time Cuisine, New Zealand's top culinary magazine, has recognised the excellence of the flying horse's restaurant.

Firstly, it was named the **Best**

Casual Dining Restaurant in NZ. With a subsequent category change it came under the vineyard restaurant umbrella where for the last 2 years it has **taken out top honours.** "This is a stunning achievement", said Belinda Donaldson, who oversees the restaurant, "and endorses Pegasus Bay's policy of striving for the very best in food and wine with what Mother Nature gives us".

Wine is a food and, like other types of food stuffs, its quality depends on the season's growing conditions. Our menus feature fresh local produce and, as such, they also change with the seasons. A new menu starts in early December and runs throughout the summer. **Cuisine magazine is hosting a special lunch in March** to celebrate Pegasus Bay's remarkable achievements and we would love you to come to this. Do not, however, wait until then! With the exception of 25,26 December and 1,2 January we are open every day. If you are coming to eat it is best to reserve to be sure of a place by telephoning 03 3146869 ext 1, but you can pop into the tasting room at any time between 10am-5pm. You have no doubt heard the saying that 3rd time's lucky. Well, trust us, getting this recognition is not due to luck. It is the result of a lot of hard work and doing the best you can. Come and see us and we will show you what we mean.



A small portion of Pegasus Bay gardens

Great Gardens

First it was wine, then it was restaurant and now it is garden. That's right, the flying horse is gaining recognition for all her efforts. Pegasus Bay's extensive gardens have been carefully planned and developed by "CEO of Gardening" Chris Donaldson and her trusty gardeners, Paula Kelly and Anne Gibbs. Things have not been put in higgledy piggledy, but have been planted to create areas and dells with distinct themes and appearances. **Pegasus Bay was thrilled to be selected as a garden to be viewed next year at the Ellerslie Flower Show**, New Zealand's largest and most prestigious gardening event. Make sure you book for that guided tour, but you don't have to wait. Just pick up a map at the tasting room and see it by yourself before then. Great explorations!

The Post-Parkerisation of Pegasus

In a newsletter a year ago we told you about the Parkerisation of Pegasus when Pegasus Bay was named as **one of only 5 outstanding wine producers in New Zealand in Parker's Wine Buyers' Guide**. Robert Parker is regarded as North America's and, arguably the world's, most influential wine person, so we felt very humbled to be so selected. As a follow-up, his wine magazine The Wine Advocate has just awarded all of the **5 Pegasus Bay wines that it reviewed a score of 90/100 or higher**. Given that this is generally taken to represent **gold medal standard**, we felt quite overwhelmed. In commenting on the result, wine writer Neal Martin said "*The leading lights of Canterbury, winemakers, Matthew Donaldson and Lynnette Hudson continue to produce exquisite, Burgundy inspired white and red wines that are full of soul*".

From the Prescription Pad



When I studied philosophy at university I came across the ponderings of British philosopher Berkeley, who argued that things could only exist if a mind experienced them. As a corollary, if a tree crashed over and there was nobody there it shouldn't make a noise, as sounds really only exist in your brain. Yes, the tree might cause the air molecules to vibrate, which is what causes sound, but without someone to hear it the fall would be silent. I am left wondering if the same thing occurs when someone dies alone in a dreadful accident. A dear friend, Professor Don Beaven, was recently killed while fighting a fire alone in his holiday house on Banks Peninsula near Christchurch. In a way, Don's sad death was characteristic, as he was a great fighter. He had boundless energy and fought tirelessly for what he thought was just, particularly the rights of the underdog and his patients. Don specialised in endocrine disorders at an early stage of his medical career and later concentrated on helping people with diabetes. He was forever

championing their cause and hassling medical administrators and politicians for more resources and better services to fight the growing epidemic of diabetes.

I first met Sir Don when I was a medical student and he was a consultant physician in charge of the Medical Unit in Christchurch. He showed striking empathy with his patients and great concern for their well being and problems. In my early years after graduation, when I decided to train in neurology, Don was very encouraging and supportive. He introduced me to people in Britain whom he felt could help with my further education. He visited me in London and helped persuade me to come back as a neurologist to Christchurch instead of Auckland.

What I didn't know then was that we shared another interest, or should I say a passion, which would eventually make us close friends, namely wine. In the mid to late 60's Don and several friends formed the Physicians Wine Society, a small group of "winos", whom I later joined. They regularly got together to enjoy top international wines with

haute cuisine. I returned to Christchurch with reluctance in 1975, as I had nurtured a student dream of having a vineyard and in those days all New Zealand wine was produced from Hawkes Bay northwards. Two years earlier, Montana had put the first vines into a little patch in Marlborough but no wine had been made. Skeptics felt this would fail as the South Island was generally regarded as too cold to grow grapes. Don, however, visionary that he was, had seen the light. Soon after my return he recruited me into a group of 6 like-minded nutters, which he organized to plant the first vineyard of modern times in Canterbury. It was just a hobby and no-one was stupid enough to give up their day job in pursuit of a dream. Because of amateur winemaking experience I was appointed winemaker. The little vineyard was in the Christchurch suburb of Halswell on a sunny but windy slope, which led to us nick-naming it "Pleurisy Point". I tacked a little laboratory and winery onto my garage in Christchurch and that is where we made the wine. It was indeed pioneering stuff, and given that 75% of New Zealand's wine now comes from the South Island, Don's vision was absolutely correct.

But Don was a "do-er" and not one to rest on his laurels. Although we spent many happy hours toiling in my garage he spread his vinous net more widely. Lincoln University had established a small vineyard and experimental wine making department, attempting to find out what grapes could be made into decent wine under South Island conditions. We were part of Lincoln's wine tasting panel and had many mouth puckering sessions together, trying to sort out what would work and what would definitely not make fine wine. Lincoln subsequently started a grape growing and winemaking course and we were both involved in lecturing there and also at Christchurch Polytech classes. Don became a national wine judge and wine columnist and I joined him in both these pursuits. For over 20 years he wrote regular wine columns for newspapers, as well as writing a number of books on wine.

Don was a classics scholar and believed history clearly showed that appreciation of good wine and food was a civilizing influence. He loathed the boozing mentality and frequently quoted the modern scientific evidence showing that beer and spirits are the beverages of most problem drinkers and alcohol abusers. He always promoted only moderate drinking with food. He was on the board of the Alcohol Liquor Advisory Council (ALAC) and even managed to introduce its members to a friendly glass of wine at their after-meeting functions, rather than sitting around in sober silence. We had a traditional "longch" (long lunch) every New Year's Day at his holiday house on Banks Peninsula, where a small group of friends enjoyed a grand repast, consisting of numerous courses served with matching blind wines. It

would start about noon and finish about 7pm, invariably broken by walks in his olive grove and the surrounding countryside. He played a major part in fashioning civilized attitudes to wine and drinking in New Zealand and the general public, as well as the wine industry, owe a lot to him.

There a many, including myself, who have had our lives changed by Don. I honed my winemaking skills and learnt what grapes would successfully grow here while working at “Pleurisy Point”, but by the early 1980’s I decided I needed to flex my wings and build a different nest. Hence my family and I started Pegasus Bay. I don’t think it would have happened if it hadn’t been for Don’s early inspiration.

But to return to the question posed by our philosopher friend. I feel the question of noise and catastrophic events is really a bit academic. I only know that a mighty kauri tree has fallen in the forest and it has left a great gap. It will be a long time before saplings can grow up and start to fill some of the space left in the canopy of New Zealand’s ascending wine world. In the meantime I think I will do what Sir Don would have encouraged and continue to enjoy the odd glass of fine wine with delicious food.

Cheers,

Ivan Donaldson



Wine Gifts in the UK.

Don't forget, you are now able to have friends or relatives in the UK receive Pegasus Bay and Main Divide wines without any effort on your part. Simply contact service@mustwines.co.uk and up to 6 bottles will be delivered. What a great idea for Christmas, the New Year and beyond.

The Magnum Series

Do you know why the standard wine bottle contains 750mls? Did I hear you say it is because that is the amount that can be comfortably drunk by 2 consenting adults at one sitting? If so, then how



Magnums loaded and ready for action.

many people would be required for a magnum, Jéraboam, Methuselah or Nebuchadnezzar? As the totals of standard bottles held by these big Mammams are 2, 4, 8 and 20 respectively, one's mind boggles at the numbers needed for such group behaviour. Well, it turns out that your answer to the question was wrong, not just because you specified the sitting position, but your whole concept was erroneous. The real reason for the standard wine bottle size is, like many things vinous, bound up in tradition. Wine bottles were originally hand, or rather mouth, blown and that is the amount the average craftsman could puff into the molten glass with a single breath. **The standard volume thus turns out to be an arbitrary physiological measurement, rather than what is best for the wine or even what is optimum for your needs.**

For most purposes 750mls seems about right. It is admittedly too much for one, but then you shouldn't be drinking alone as wine is best if shared with friends. So, why have people produced these other bottle sizes, as they are also traditional? Two reasons. Firstly, they allow more people to be served from one container and hence avoid any bottle to bottle variation, as well as looking mighty impressive. They are thus perfect for special occasions. Secondly, wine matures more slowly in larger volumes and hence these big beauties are **particularly good for cellaring.**

Now, **Pegasus Bay wines are built to last.** They can all be cellared, which will bring out additional complexities and flavours. As such, we make a small amount of wine in larger bottles especially to enable you to mature them for that special anniversary or event. We have sold individual magnums in the past but with this newsletter we are releasing for the first time our Magnum Series, which contains not only several old favourites but some varieties we have never offered in magnums before. While they are all ready to drink now, the whole range will benefit from further cellaring.

Rumour got out that Agent 007 was seen reaching for his magnum, but relax, even although he would kill for his favourite vintage of Pegasus Bay, there is enough to go round and we are also offering 005, 006 and 008! These all come in individual wooden boxes.

Recent Seasons

January 2004 was outrageously hot with a succession of days over 40°C in the shade. Fortunately, February was cooler, slowing premature ripening and bringing the season back into balance. 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 lead 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 and Releases



PEGASUS BAY RIESLING 2006 Magnum

Riesling is regarded as the unchallenged king of white wine varieties by winemakers in France's wine region of Alsace and Germany. We believe Waipara's stony soils, warm days and cool nights work special magic with riesling, bringing out a wonderfully heady perfume, fruit concentration in the mouth and tangy minerality. **Pegasus Bay Rieslings** have been **awarded super classic status by Michael Cooper** in his "Classic Wines of New Zealand" and 3 of our rieslings have just been awarded **over 90/100 in Robert Parker's Wine Advocate (USA)**.

5 stars. Opulent, racy with citrus/lime flavours. Michael Cooper Wine State Australia

5 stars. Powerful rich and vibrant seamless palate of inordinate length. Cuisine Magazine NZ

93/100. Strikes a magic balance. Australia's Wine Business Magazine. Australia.

93/100 Thrilling wine with touches of honeysuckle and lime. Robert Parker. com USA

95/100. Stunning with amazing fruit concentration. Sam Kim Wine Orbit NZ
Outstanding and top wine of tasting. Jane Skilton MW Wine New Zealand Magazine NZ

PEGASUS BAY RIESLING 2008

The 2008 has been given extra concentration by some noble botrytis which developed late in the season. We think it is an exceptional wine that is just starting to show its true potential.

Pegasus Bay Riesling is the best in the country and the 2008 will not disappoint.

Yummo, Charles Gill, Daily News NZ.

*A beautifully textural wine. **Superb** balance and length.* Jane Faulkner. The Age. Melbourne. Australia

Very vibrant. *tastes like a spatlese but good acid A lively mouthful.* Jancis Robinson. MW UK.

A totally charming, powerfully focused wine that can't fail to impress every riesling lover. Bob Campbell MW and Huon Hooke. Gourmet Traveller Wine Magazine. Australia.

PEGASUS BAY SAUVIGNON SEMILLON 2008

In this traditional French blend of varieties semillon helps tame and refine the over-exuberant Kiwi Sauvignon, makes it more multi-faceted, adds palatal weight and enables it to happily cellar for a decade or longer, during which time it becomes more complex and rich. Pegasus Bay Sauvignon Semillon has been rated as the top new world sauvignon based wine by Robert Parker's Wine Advocate.

93/100 A complex wine. *speaks with a full voice... layers of leather and exotic spice complexity.* Nick Stock. Tyson Stelzer. Wine 100 Magazine. Australia

90+/100 *Captivating scents of lime, pineapple, tarragon and smoke. Rich, tactile and dry.*

Distinctly grown-up with noteworthy persistence. Steve Tanzer. International Wine Cellar USA.

*Weighty. ripe citrus fruits, gooseberries and lime, appetising acidity, **impressive vigour, complexity and length.*** Michael Cooper, Wine State Magazine. Australia.

Rich and complex, Bordeaux-style blend great texture and length, stylish. John Fordham The Sunday Telegraph. Australia.

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

PEGASUS BAY CHARDONNAY 2006 Magnum

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 wine is up there with our best. Made from the naturally low fruiting Mendoza clone, the crop was further reduced by cool, spring weather, which has given this wine additional concentration. It 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. Fermentation and maturation was in large oak barrels (puncheons) made by French artisan coopers. The size of these and the fact that only a proportion (30%) were new, has minimised oak flavour and emphasised the power of the fruit.

93/100 5 stars. Impressively concentrated, ripe peach, citrus and stone fruit flavours distinctive and with character. Bob Campbell MW Gourmet Traveller Wine. Australia.

5 stars. Powerful, classy substantial body, rich flavours, rounded and long. Michael Cooper Listener Magazine NZ

93/100 Stunning nose, beautiful definition and sense of minerality. Touches of almond and hazelnut Great length and focus – **sublime**. Neal Martin. USA

PEGASUS BAY CHARDONNAY 2007

93/100 5 stars Big wine with masses of everything. **Mouth filling**, creamy with a finish that won't quit... **I love it**. Bob Campbell MW. Gourmet Traveller Wine. Australia.

5 Stars. Mouth-filling and rich complex and long. *Elegant and finely structured.....* **loads of personality and excellent potential**. Michael Cooper Winestate Magazine. Australia

5 Stars. **This wine takes chardonnay to a new level in this country.** Charmian Smith. Otago Daily Times. NZ.

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.

5 Stars Dense, almost chewy, appealing strong plum and cherry with aromatic spicy oak that is not dominant. Bob Campbell MW Decanter Magazine UK.

5 stars, 95/100.delivers real potential to stretch Pinot to the limit of aroma, flavour and structure. Nick Stock Wine Business Magazine, Australia.

92/100.Very well balanced on the palate..... damson and mulberries to the fore and beguiling sense of earthiness. **Superb!** Neal Martin, Robert Parker's The Wine Advocate, USA.

92/100. Very sophisticated and complex with a captivating, juicy quality and terrific cut. Stephen Tanzer, International Wine Cellar, USA

90/100 Streamlined with **a vivid beam of wild berry**, black plum and sandalwood a spicy finish. Daniel Sogg. Wine Spectator Magazine USA.

PEGASUS BAY PINOT NOIR 2007

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 named by Decanter Magazine as one of New Zealand's top 10 wines.**

5 Stars. Exotic, rounded, spiced red berry fruit. **This is a deep rich offering that will impress with those mouth-filling lush flavours.** Decanter Magazine UK.

94/100. Powerful flavour and structure with long lasting mouth aromas. Tim White. Australian Financial Review.

92/100 Savoury aromas; rich, deep, tightly packed with smooth, mouth-



coating tannins. **A serious pinot.** Huon Hooke. Sydney Morning Herald. Australia.

94/100 5 stars Full bodied, rich Layers of ripe plum, dark berry and mixed spice. It's the opposite end of the spectrum to "pure", (which can sometimes indicate simple). Bob Campbell MW Gourmet Traveller Wine. Australia.

92/100. Doris plum, cranberry and Loganberry. Very fine definition and unfurls nicely with aeration. Neal Martin. Robert Parker's Wine Advocate USA.

PEGASUS BAY MERLOT CABERNET 2006 750mls and Magnum

This was a beautiful growing season without extremes and well suited the Bordeaux Claret varietals from which this wine was made. The fruit was left on the vine until late in the season so it was able to become beautifully physiologically ripe with an excellent balance of acids, sugars and tannins. We used traditional Bordelaise winemaking and aerated the juice during primary fermentation. It was matured in oak barriques for 2 years, during which time it underwent spontaneous secondary (malo-lactic) fermentation. It was racked several times to help it to clarify naturally. The final assemblage was made by blending, according to taste, the various varieties from which it is made, the aim being to produce the best wine possible.

This mixture of Claret varieties has produced a complex wine with each element adding something special. The merlot provides purple plum flavours and a plump, fleshy, mid-palate structure. Cassis elements and a backbone of mouth-filling, ripe tannins come from the cabernet sauvignon. Small portions of cabernet franc and malbec create an ethereal, lifted bouquet, as well as filling out the structure and adding length. It is **a big, chewy, dense wine** which expands in the mouth and has a **lingering, spicy after-taste**. Although ready to drink now it should develop well with careful cellaring.

As it is being released for the first time with this newsletter we do not have any reviews for you.



Reserve Wines

PEGASUS BAY BEL CANTO 2008 750mls and Magnum

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 lusciousness. Although it has only recently been released it is already beginning to pick up accolades.

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

Very complete and beautifully balanced with real pizzazz. Jancis Robinson MW UK. www.jancisrobinson.com

This full flavoured example from riesling supremos Pegasus Bay, has a richness that pulls it off with aplomb. Ultra intense notes of white peach, mandarin peel, blossom and exotic spice combine with a fresh lift of mineral and grapefruit. Jo Burzynzka New Zealand Herald NZ.

Citrus, fleshy fruit flavours. The palate is expansive with hints of honey and exotic spices and impressive concentration. **Another star from Pegasus Bay.** Vino Fino Newsletter. NZ.

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 750mls and *Magnum*

As mentioned under Pegasus Bay Riesling, the 2008 vintage was exceptional for botrytis. Riesling for this Aria was selectively hand harvested late in the season, collecting only perfectly ripened fruit with a level of noble botrytis of 30% or more. Reviews on this wine are just starting to appear but we believe it is better than the 2007 Aria which was **rated amongst the best 5 sweet wines** tasted by Australia's Winestate Magazine **during the entire year**. It received rating equivalent to **4 gold medals** by separate wine publications both in New Zealand and internationally.

This 2008 vintage 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

Glorious, almost denotes a religious reverence and is truly worthy of worship. *We were bowled over by the sheer delight in every sip.* Vino Fino Newsletter NZ.

5 stars. *Pure late harvest flavours, excellent richness, luscious a beauty.* Michael Cooper. Winestate Magazine. Australia.

PEGASUS BAY *ENCORE* 2008 375mls

The riesling for this wine was harvested as mentioned under Aria above. For Encore, however, we selected only the most perfectly shrunken botrytic berries. The small amount of juice obtained was left to ferment at low temperatures over the winter and spring. We think this wine, which resembles an Alsatian Selection des Grains Nobles or German trockenbeerenauslese, is quite exceptional due to this particular vintage.

We have no reviews as it is being released for the first time with this newsletter but we think it is better or equal to the 2007 which received the equivalent to **5 gold medal ratings** from New Zealand, Australia and the USA.



PEGASUS BAY *FINALE* 2007 375mls

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 winemaking 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 it cloying. The reviews on this wine are only just starting to come in.

4.5 stars. Deliciously rich, honey-sweet wine *With concentrated, ripe, tropical fruit and honey flavours and mouth-watering acidity keeping things lively.* Michael Cooper. Winestate Magazine. Australia.

PEGASUS BAY *VIRTUOSO* 2006

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

*The top 12 wines of an extensive tasting in Australia's Gourmet Traveller Wine Magazine were retasted and this was **rated the best.***

5 stars 95/100. *Masses of sizzled butter, savoury yeast lees and roasted nut characters.* Bob Campbell. Gourmet Traveller Wine. Australia.

*When I tasted this wine I was pole-axed with carnal-vinous desire. Made in exactly the same way as a **great White Burgundy. This is one of the most riveting whites of the year.** Lush, cool layered fruit and **staggering minerality** underpinning all the action. Put it up against any of your Burgundies and ask your friends for a vote. **Do not bet against this Virtuoso!*** Matthew Dukes. Money Week Magazine UK.

5 Stars. a long lip-sucking finish. *Delicious now, but give it 3-5 years to show what it can really do.* Charmian Smith. Otago Daily Times. NZ.

92/100. *Tightly coiled on the nose, quite stony with touches of hazelnut and walnut. Very elegant and refined towards the finish. **Excellent.*** Neal Martin. Robert Parker's Wine Advocate. USA

PEGASUS BAY *PRIMA DONNA* 2004 *Magnum*

We only make Prima Donna in exceptional years and it is a blend of the best barrels of our pinot noir, which usually comes from our oldest, lowest cropping vines. It is made in exactly the same way as the 2006 Pegasus Bay Pinot Noir mentioned above. This Prima Donna has matured beautifully and is ready to drink but can be cellared with confidence for many years.

5 stars 96/100 *Dense, rich with succulent black cherry and plum interwoven with classy French oak. A **big, complex wine** with great cellaring potential.* Bob Campbell. Gourmet Traveller Wine. Australia

94/100 ***Worth its price tag.** Structured with fine grained tannins and vibrant acidity, the wine is savagely savoury and yet fruit driven.* Leslie Sbrocco USA www.winereviewonline.com

5 stars ***Powerful and silky textured,** with highly concentrated flavours of plums and spices, refined and lingering.* Michael Cooper, Winestate Magazine. Australia.

91/100. ***A texture of liquid silk.** Wonderful concentration, generous strawberry and spice flavours. Boasts excellent structure and grip.* Steve Tanzer. International Wine Cellar USA.

PEGASUS BAY *PRIMA DONNA* 2006

Our 2006 Pinot Noir has been mentioned above and this Reserve Pinot was a selection of the best of the vintage. It was named as one of the **Dream Dozen Kiwi Pinot Noirs** in Britain's Decanter Wine Magazine.

5 stars *Depth of fruit and lashings of Waipara dirt mark it as one of the mostly obvious terroir-reflecting wines. Dark and brooding. **This is a mighty wine** which draws energies from the vineyard as opposed to the barrel.* Decanter Magazine. UK.

5 Stars. ... concentrated, ripe, cherry/plum flavours, showing **great delicacy and harmony,**

*rich, seductively smooth finish. **Superb drinking.*** Michael Cooper, Winestate Magazine. Australia.

92+/100. *Marked raspberry and spice, leather and gamey nuances. Juicy, tightly coiled and penetrating.* Steve Tanzer. International Wine Cellar USA

91/100. Impressive weight. *Its concentration suggests that it will blossom in 3 or 4 years.* Robert Parker's Wine Advocate. USA.

Amazing *morish, with pronounced, yet ripe tannins.* Jane Faulkner. The Age. Melbourne, Australia.

PEGASUS BAY MAESTRO 2005 Magnum

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 predominately 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 a little extra zip.

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

4½ Stars. Powerful, dark highly complex *with concentrated blackcurrant, herb, spice and nut flavours Long, rounded finish.* Michael Cooper Winestate Magazine. Australia.

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



PEGASUS BAY MAESTRO 2006

The blend of varieties is the same as in Maestro 2005. It has aromas and flavours suggestive of blackberries, raspberries, purple plums, vanilla pod, cigar-box and liquorice. **There is a dense core of bright, ripe, mouth-filling fruit** supported by an ample framework of **beautifully ripened tannins**. While it is robust and muscular it is also **plush and velvety** with a long, lingering, harmonious aftertaste.

This wine is being released for the first time in this newsletter so wine-writers have not had a chance to evaluate it, but we feel it is excellent.

PEGASUS BAY



WWW.PEGASUSBAY.COM



SENDER

Stockgrove Road, Waipara, RD 2 Amberley 7482, North Canterbury, New Zealand
 Ph 03 314 6869 – Fax 03 314 6861 – info@pegasusbay.com – www.pegasusbay.com

MAIN HIGHWAY NORTH

↑

WAIPARA

HANMER ↙

WAIPARA RIVER


2mins →

STOCKGROVE ROAD

↓

AMBERLEY & CHRISTCHURCH

**Do we have your correct address?
 Do you still want to be on our mailing list?
 If not, please just put this in the mail – Return to Sender**



PEGASUS BAY
 FINE WAIPARA WINE

JUST 45 MINUTES NORTH OF CHRISTCHURCH