



# Pegasus Bay Estate

## Pinot Noir

### 2018

#### THE FAMILY

The Donaldson Family have been seriously involved in viticulture and winemaking for over 40 years. Founder Ivan Donaldson planted the first Canterbury vineyard in 1976 and went on to establish Pegasus Bay in 1986 with his wife Christine. It is a true family business with all four of their sons now involved.

#### THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces. It benefits from being in the lee of the Teviotdale Range, giving maximum protection from the Pacific's easterly breezes and thus creating a unique mesoclimate. The vines are over 30 years old, with a large proportion planted on their own roots. They are located on the "Glasnevin Gravels" where greywacke stones, silt and loam have been washed down from the mountains over the millennia. The soil is of low fertility, resulting in naturally reduced vine vigour. This produces low yields of optimally ripened, high quality, flavourful grapes, which fully express the qualities of this unique terroir. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, drawing out the ripening period of the grapes, while still retaining good natural acidity.

#### THE SEASON

Settled weather during December provided optimal conditions for flowering. A very hot summer then enabled the grapes to ripen beautifully. Free draining stony soil helped mitigate the effects of some late summer rain, and the ensuing dry autumn meant the fruit was able to be picked in excellent condition.

#### HARVEST AND WINE MAKING

Traditional Burgundian winemaking methods were used to make this wine. We picked the various blocks at different stages, depending on their maturity, aiming for a range of red and dark fruit flavours. Approximately 40% the grapes were put at the bottom of the fermentation vats as whole bunches, with the balance being destemmed on top, retaining as many whole berries as possible. The vats were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After approximately a week the must started to ferment naturally. During fermentation the skins of the grapes were gently plunged twice daily. When the fermentation finished, the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The exact duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (40% new) from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent a natural malolactic (secondary) fermentation. After maturing for 15mths in these barriques, the batches made from the many different plots and clones of pinot were carefully blended in varying portions to produce the most complex and balanced wine possible.

#### THE WINE

Upon release the wine is bright ruby in colour. On the nose there is a brooding melange of dark cherry, boysenberry, and poached plums, interlaced with spicy notes and a hint of potpourri. The palate is classically structured and refined, with a plush texture and sumptuous mouthfeel. Ripe velvety tannins work harmoniously alongside well-balanced acidity, setting up for a long and persistent finish.

HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
20th March - 5th April 2018	24.5	13.5%	dry	5.1 g/l	10+ yrs

Wine in moderation is a natural health food.

