



Pegasus Bay Reserve

ARIA

Late Picked Riesling 2016

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 and two spouses involved, managing various aspects.

THE VINEYARD AND THE VINES

The vineyard is located within the Waipara Valley of North Canterbury, on free draining, north facing terraces carved out of New Zealand's Southern Alps by an ice-age glacier. 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. The soil is free draining and 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

A perfect summer followed by a warm dry autumn allowed us to leave the grapes on the vine until late in the season. The cool and misty mornings provided ideal conditions for the onset of noble botrytis.

HARVEST AND WINE MAKING

The grapes were picked over several weeks at the end of May, with multiple passes being carried out in the vineyard to select bunches with between 30-50% botrytis. The grapes were then gently pressed and the juice fermented slowly at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. At all stages, from fermentation to bottling, it was handled very carefully to help retain a little of its natural carbon dioxide. This has resulted in a small amount of spritzig, which adds extra liveliness to the wine and accentuates its freshness.

THE WINE

The colour is bright lemon, with aromas of citrus (lime/ mandarin), stone fruit (apricot/ peach/nectarine) and also honeydew melon. Layered beneath there are floral notes reminiscent of honeysuckle and jasmine. While the influence of botrytis adds concentration and richness on the palate, there is also a seam of crisp acidity that ensures the wine remains fresh and lively, with a balanced and lingering finish.



HARVEST DATE	BRIX AT HARVEST	ALCOHOL CONTENT	R.S	T.A.	AGING POTENTIAL
26-30th April 2016	28.9	11%	83 g/l	7.1 g/l	10 -15 yrs

Wine in moderation is a natural health food.