

PEGASUS BAY

FINE WAIPARA WINE



FINALE Noble Semillon 2011

TASTING NOTE



The Vineyard and Vines

The grapes were grown on a series of north facing, gradually descending terraces in stony, freely draining soil. We especially ensured that there was good exposure to the fruit to ensure optimal ripening. This individual terroir is especially suited to semillon.

The Season

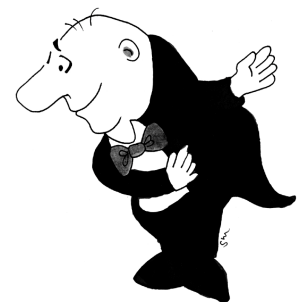
The growing season was influenced by La Nina weather conditions, resulting in a very mild spring, a warm summer with high sunshine hours and a long, lingering autumn. In spite of being dry we had infrequent, but well spaced showers keeping the vines very happy. We left the semillon on the vines until late in the season (June).

Harvest and Winemaking

We carefully hand selected only the most perfect, beautifully raisined, *nobly botrytic* semillon to produce this wine. We got a small amount of very concentrated juice by pressing and this was put into French artisan oak barriques and allowed to undergo natural fermentation by the grapes' indigenous yeasts. The wine was then matured in these barriques for two years before the best six were carefully blended to make this wine.

The Wine

A warm golden hue reflects the ripeness of the semillon and the clean noble botrytis. The generous bouquet and flavour suggest peaches, apricots, comb honey, nougat, marzipan and toasted almonds. It is mouth filling and rich but at the same time has elegance and poise. There is a sinuous spine of acidity and minerality that draws out the length and provides a perfect balance to the wine's natural lusciousness.



Wine in moderation is a natural health food