



Pegasus Bay Reserve

BEL CANTO

Dry Riesling 2015

THE SEASON

This was an ideal grape growing season with a warm summer and a long lingering dry autumn. Low crop levels have given this wine extra concentration.

THE VINEYARD AND THE VINES

The outcrop of land on which these grapes were grown consists largely of weathered stones and mineral rich gravels. These were shorn off New Zealand's Southern Alps by an ice-age glacier, which carried them down the valleys and deposited them in selected sites. The vineyard has warm days, but the nights are amongst the coolest in the Waipara Valley, which helps draw out the ripening period and retain good natural acidity. This individual terroir is especially suited to riesling.

HARVEST AND WINE MAKING

We hand-selected only bunches which had 30% or more of noble botrytis, during May. The juice obtained by pressing was fermented slowly over the winter at low temperatures, helping to retain its rich, fruity characters. At all stages, from fermentation to bottling, it was handled very carefully to help retain a little of its natural carbon dioxide. This provides additional crispness and may result in a small amount of spritzig when first poured.

THE WINE

On release, it is a lemon-straw. There are plentiful aromas and flavours that are reminiscent of citrus fruits, honeydew melon, pawpaw and tropical spices. It expands on the palate to become broad shouldered, mouth filling and rich but retains a spine of sinuous acidity and minerality that help draw out a lingering hint of freshly crushed root ginger. It can be expected to develop a range of other fascinating nuances with careful cellaring.

Wine in moderation is a natural health food.

