

PEGASUS BAY

FINE NORTH CANTERBURY WINE



Reviews & Accolades

## BEL CANTO DRY RIESLING 2015

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, November 2017

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96 Points

Intense and precise aromas of Riesling with an apricot, honeysuckle and citrus bouquet. The undercurrent of minerality is obvious with stone/silt/wet chalk-like combination. On the palate – off-dry with an immediate sweetness which disappears quickly as the wine becomes dry; plenty of texture of lemon zest, apple and spicy honeysuckle. Fabulous balance and length. Enjoy now and through 2030+.

JAMESSUCKLING.COM

Nick Stock, November 2017

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94 Points

A very powerful and essence-like expression of pickled lime, preserved lemon and baked peach fruits. The structure is impeccably judged, reining in massive amounts of flavor perfectly.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, September 2017

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5 Stars & 18.5+ / 20 Points

Bright, light golden-yellow colour with some depth, paler on the edge. The nose is elegant in proportion with rich and concentrated, well-packed aromas of ripe citrus fruits along with honey, marmalade and musk, unfolding exotic floral elements. Dryish to taste and medium-full bodied, the palate has a concentrated, dense heart packed with harmoniously integrated flavours of ripe citrus fruits, marmalade, honeysuckle and musk. This has real body and presence, and the palate has a rounded and gently unctuous mouthfeel. The acidity is ripe and soft, providing underlying energy and drive, and the wine carries to a long, lingering finish of honey, citrus fruits and musk. This is a full and concentrated dry Riesling with ripe citrus fruits, honey, musk and marmalade botrytis flavours on a rounded, unctuous palate. Match with Asian and Middle Eastern fare over the next 4+ years. Hand-picked bunches with at least 30% noble botrytis, cool-fermented in tank to 13.6% alc. and 7.2 g/L RS, TA 6.3 g/L.

BOBCAMPBELL.NZ

Bob Campbell MW, September 2017

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4.5 Stars & 93 Points

Dry, flavoursome riesling with honey, toast, lime, ginger and floral flavours. Quite a weighty example, with a drying backbone of phenolics and gentle acidity. A rich and complex wine that should develop well. Drink 2017 to 2022.