

Pegasus Bay

The Pegasus Bay Chardonnay is a rich and complex white wine from the Waipara Valley , North Canterbury, New Zealand. It combines ripe fruit flavors with savory and smoky nuances, offering a luxurious, multi-layered palate.

Chardonnay 2019

Waipara, New Zealand

94 James Suckling



Alcohol :13,00 %

Composition: 100% Chardonnay

Region and Vineyards

The vineyard for the **Pegasus Bay Chardonnay** is located in the **Waipara Valley** of **North Canterbury**, on free-draining, **north-facing terraces**. These vines benefit from the shelter provided by the **Teviotdale Range**, which shields them from the cool Pacific breezes, creating a unique **mesoclimate**. The vines are over **30 years old**, with many planted on their own roots, and grow in the **Glasnevin Gravels**, a mix of greywacke stones, silt, and loam washed down from the nearby mountains over millennia.

The **low fertility** of the soil naturally reduces vine vigor, leading to low yields of highly concentrated, flavor-packed grapes. The warm days and cool nights extend the ripening period, allowing for optimal ripeness while preserving natural acidity. This season was marked by unsettled weather during flowering, which resulted in a smaller crop, but ideal ripening conditions allowed the fruit to develop beautifully.

Winemaking

This **Chardonnay** was produced using traditional **Burgundian winemaking methods** . The grapes were **hand-harvested** in stages between late March and early April. After harvesting, the grapes were **gently trodden underfoot**, increasing the complexity and phenolic structure of the wine. The **free-run juice** was then transferred into large **French oak puncheons**, with **70% of the barrels being old**, to limit the influence of oak flavors.

Fermentation was carried out with **indigenous yeasts**, and the wine was aged on its **natural lees** ("sur lie") in the puncheons. During the summer after harvest, the wine underwent **spontaneous malolactic fermentation**, which softened the acidity and added complexity. The fermentation was carefully monitored and stopped at the perfect balance. The wine was aged for approximately **12 months** in oak before being bottled.

PEGASUS BAY
FINE NORTH CANTERBURY WINE

Chardonnay 2019

Tasting Notes

- **Color**: Appealing lemon hue.
- **Aroma**: Aromas of **ripe peach**, **nectarine**, and **green apple**, combined with savory notes of **roast chestnut**, **smoky bacon**, **flint**, **sandalwood**, and a hint of **struck match**.
- **Palate**: The palate is multi-layered and luxurious, offering richness and texture while remaining fresh and vibrant. The mid-palate is lifted by a precise and lively acidity, leading to an explosive and satisfying finish.
- **Finish**: Long and gratifying, with a balanced interplay of richness and rousing acidity.

Did You Know?

The **Pegasus Bay Chardonnay** was fermented with the grapes' natural yeasts and aged on its lees in large French oak puncheons, 70% of which were old, to enhance the wine's texture without overpowering it with oak flavors. This careful approach preserves the unique character of the vineyard while adding layers of complexity.

Wine Pairing Ideas

- **Grilled lobster with garlic butter**: The richness of the lobster is matched by the wine's ripe fruit and savory, smoky notes, while the acidity balances the dish's butteriness.
- **Roast chicken with truffle oil**: The savory, earthy notes in the wine complement the flavors of truffle and roasted poultry.
- **Smoked salmon with capers and cream cheese**: The wine's acidity cuts through the richness of the salmon and cream cheese, while its smoky character complements the dish.
- **Mature Gouda or Comté**: The nutty, savory characteristics of these aged cheeses are enhanced by the wine's flinty, savory notes and vibrant acidity.

94 James Suckling

James Suckling (JS) : 94 Points (2019)

Lots of flint and stone aromas with lemons and green apples. Medium-bodied with a tight and linear palate and a long, flavourful finish. Very intense.