



# Pegasus Bay

This Pinot Noir reflects the distinctive Waipara Valley climate and soils, providing a wine of elegance and complexity with a long, harmonious finish.



## Pinot Noir 2019

Waipara, New Zealand

### Region and Vineyards

The **Pegasus Bay Pinot Noir** comes from the estate's vineyards in the **Waipara Valley**, **North Canterbury**, on free-draining, **north-facing terraces**. These vines benefit from the protection of the **Teviotdale Range**, shielding them from the Pacific's easterly winds and creating a favorable mesoclimate. The vineyard is planted on **Glasnevin Gravels**, a mixture of **greywacke stones**, silt, and loam, which reduces vine vigor and encourages low yields of concentrated, flavorful grapes.

The vines are over **30 years old**, many planted on their own roots, and the vineyard's cool nights extend the ripening period, helping preserve natural acidity while allowing the fruit to fully develop complex flavors. This season saw a smaller crop due to unsettled weather during flowering, which resulted in concentrated fruit that ripened beautifully under a classic Canterbury summer.

### Winemaking

The **Pegasus Bay Pinot Noir** is made using traditional **Burgundian methods**. Grapes from different vineyard blocks were harvested at different stages of maturity to capture a range of red and dark fruit flavors. Around **40% of the grapes** were placed as whole bunches in fermentation vats, with the balance being destemmed and added on top, keeping as many whole berries as possible. The must was cold-soaked for several days to extract soft tannins before undergoing a natural fermentation with indigenous yeasts.

During fermentation, the grape skins were gently plunged twice daily. After fermentation, the wine remained in contact with the skins for up to a week to extract additional tannins, which add structure and depth. The wine was then gently pressed and transferred to **French oak barriques** (40% new), where it aged for **15 months**. A natural malolactic fermentation occurred during the following summer, and after aging, the wine was carefully blended from various vineyard blocks to achieve balance and complexity.



Alcohol :13,50 %

Composition: 100% Pinot Noir



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## Tasting Notes

- **Color:** Bright ruby red.
- **Aroma:** Aromas of **cherry, plum**, and **pomegranate** combine with savory notes of **mushroom, truffle, leather**, and a hint of **cinnamon**.
- **Palate:** The palate is generous and supple, with fine, velvety tannins adding structure and length. Layers of red and dark fruit are balanced by earthy undertones, and the wine finishes with well-integrated acidity, providing a long, harmonious finish.
- **Finish:** Elegant and persistent, with a perfect balance of fruit, spice, and savory complexity.

## Did You Know?

The **Pegasus Bay Pinot Noir** is crafted from some of the oldest Pinot Noir vines in the **Waipara Valley**, many of which are planted on their own roots, a rare feature in New Zealand vineyards. This contributes to the wine's intense concentration and complexity.

## Wine Pairing Ideas

- **Roast duck with cherries:** The wine's red fruit and earthy notes perfectly complement the rich, savory flavors of roast duck.
- **Mushroom risotto:** The truffle and mushroom aromas in the wine enhance the umami flavors of a creamy mushroom risotto.
- **Grilled lamb with rosemary:** The savory complexity of the wine pairs beautifully with the herbaceous and smoky flavors of grilled lamb.
- **Aged cheddar or Gouda:** The wine's tannins and depth balance the rich, nutty flavors of aged cheeses.



### James Suckling (JS) : 96 Points (2019)

*Lots of ripe strawberries with some citrus and cream. Some meat, too. It's medium-to full-bodied with round, ripe tannins and a delicious, juicy finish. Drink or hold.*



### Decanter (DCT) : 93 Points (2019)

*Fresh and breezy with racy citrus acidity, fine tannins and distinct umami notes of dried seaweed and forest floor. They used 40% whole bunches, along with 40% new oak in the maturation, and it shows deft balance of perfumed summer pudding fruit concentration and vanilla spice.*

