



Pegasus Bay Estate

Pinot Noir

2013

THE SEASON

A mild spring was followed by a sunny summer and a lingering dry autumn. It was a perfect growing season with enough warmth to produce optimal ripeness but it was not too hot to destroy varietal purity or freshness.

THE VINEYARD AND THE VINES

We have about a dozen different clones of pinot noir and often these grow intermingled throughout our various blocks. The vines, many of which are nearly 30 years old and on their own roots, grow on a series of north facing, gradually descending terraces. While the site is warm during the day it is cool at night. This allows the fruit to ripen fully but slowly and to retain good acid levels of natural acidity. The drainage is helped by stones intermingled with the soil.

HARVEST AND WINE MAKING

We use traditional Burgundian winemaking methods. We picked the various blocks at different stages during late April and early May, depending on their maturity. Most of the grapes were destemmed and put into small fermenting vats, retaining as many whole berries as possible. Ten percent of whole bunches were also added to these vats. They were kept cool over the next few days to help extract the soft, silky tannins from the pinot noir skins. After this time the grapes warmed enough to start fermenting. During fermentation the floating cap of grape skins was twice daily gently pushed back under the wine by hand to keep it moist and healthy. When the fermentation finished the vats were sealed and the grape remnants were left to steep in the wine for up to a week to help extract a different range of tannins that add structure and depth. The duration of this period was determined by daily tasting. Subsequently the wine was gently pressed off and put into oak barriques (30% new) from selected artisan Burgundian coopers. In the summer after harvest, when the weather warmed, the wine underwent malo-lactic (secondary) fermentation. Both this and the original fermentation phase were completely natural and without added micro-organisms. After maturing for 18 months in these barriques the batches made from the many different plots of pinot were carefully blended in varying portions to produce this wine.

THE WINE

The upfront aromas and flavours suggest raspberry, pomegranate, black cherry, purple plum, chocolate and spice. These overlie savoury hints of barbecued meats, grilled mushrooms and black olive tapenade. It is richly textured and mouth filling with powerful but velvety tannins that flow evenly through the palate, helping to draw out the lingering aftertaste. While ready to drink on release it can be expected to cellar well and evolve gracefully for many years.

Wine in moderation is a natural health food.

