



# Pegasus Bay Estate

## Chardonnay

### 2015

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#### 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 vines, which are almost 30 years old, grow on their own roots in well-drained stony soil on a series of north facing, gradually descending terraces. The site is warm during the day but cool at night, resulting in good ripening while retaining the grape's natural acids. The plants are from an old, low cropping, variety that is prone to having a mixture of small and large berries on the same bunch. It typically produces chardonnay with good concentration and depth.

#### HARVEST AND WINE MAKING

We use traditional Burgundian winemaking methods. The fruit was hand-picked in stages during April and then gently pressed. The non-clarified juice was put into large French oak barrels (puncheons), 70% of which were old in order to limit pickup of oak flavour. In these it underwent primary fermentation by the grapes indigenous yeasts. The wine was then matured in the puncheons on its natural yeast deposit (sur lie). In the summer after harvest it started to go through spontaneous secondary (malolactic) fermentation. It was regularly tasted during this time and the fermentation was stopped when the ideal balance was obtained. It had almost 18 months maturation prior to bottling.

#### THE WINE

On release the wine light lemon/straw colour. The aromas and flavours suggest citrus fruits, apricot, yellow fleshed peach and mango with complexing savoury overtones of oatmeal, toast, grilled mushrooms and vanilla pod. It is powerful and creamy on the palate but an underlying spine of natural minerality and acidity keep it tight and focused and help draw out the lingering after flavours.

Wine in moderation is a natural health food.

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