

PEGASUS BAY AGED RELEASE RIESLING 2014









Original price was: \$49.99.\$44.99Current price is: \$44.99.





A beautiful aged release from Pegasus Bay

Product Code:	4694
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Riesling
Producer:	Pegasus Bay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Riesling



New Zealand Wide Delivery



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TASTING NOTES

Pegasus Bay wines are made to age and their wines tend to be released later than most wineries, holding them back until they feel they are beginning to be ready to drink. However these are wines that will improve further with cellaring and so each year a small limited cellar release is made of wines that are 10 years old - ready to enjoy and savour.

Winery notes (2014 Vintage)

"Extended bottle aging has given this wine a rich golden tint. The abundant aromas and flavours suggest white fleshed peach, nectarine, citrus blossom, mandarin, and lime. These are supporting by hints of jasmine, lychee, honeycomb, and some distinct flinty, mineral notes, showcasing the wine's maturity. It is concentrated and mouth filling, yet elegant and poised, with a core of tangy minerality and acidity that balance its off-dry finish and help draw out the lingering aftertaste."



5 Stars & 97/100 Sam Kim, Wine Orbit, March 2024 (2014 Vintage)

"Immensely complex and alluring, the wine shows marmalade, honey, grapefruit pith, warm spice and dried flower aromas, leading to a concentrated palate offering outstanding weight and richly textured mouthfeel. Wonderfully enhanced by subtle sweetness, finishing superbly long and delicious. At its best: now to 2030."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2024 (2014 Vintage)

"Deep straw with golden hues lead to a bouquet of toastiness and development. Aromas of baked limes and apples, honeysuckle and honeyed orchard fruits, there's a floral quality and seductive perfume of mineral and manuka. A delicious, fine silky textured wine touches the palate with a core of lime, apple and lemon fruit flavours accentuated by the acid line. Just dry with just a light tickle of sweetness, then flavours of honeysuckle and white spice. **Balanced, lengthy and resoundingly delicious.** Best drinking from 2024 through 2028."

Joelle Thomson, March 2024 (2014 Vintage)

"An outstanding example of what happens to very good quality Riesling when it has spent 10 years evolving in a cool dark cellar. Always succulent but now layered with flavours of fleshy ripe peach, candied mandarin and honey, all balanced by a lime zest aromas and fresh acidity. The once pale colour of this wine has now evolved to gold in what is thought to be the slow oxidation of the wine's phenolic content but technical info aside, this wine was delish when first released and is now **outrageously complex, textural and offers great interest in the mouth.**"

93/100 Bob Campbell MW, The Real Review, April 2024 (2014 Vintage)

"Mellow riesling with emerging bottle development adding toasty complexity to honey, apricot and citrus flavours. Still relatively youthful although the wine is tantalisingly accessible with further bottle development potential."

5 Stars & 18.5 (93) Candice Chow, Raymond Chan Wine Reviews, May 2024 (2014 Vintage)

"Bright, even, medium yellow gold. The nose is attractive and complex, with aromas of citrus, blossom, stonefruit, marmalade, kerosene and flint. Medium-full bodied, off-dry to taste, aromas of lime, mandarin and citrus peels entwined with peach, nectarine, jasmine, flint, ginger and a touch of kerosene. The fresh acidity provides vitality and injects liveliness into the complex flavours. A lightly waxy mouthfeel with balanced acid and sweetness at play persists with jasmine tea fragrance and spice to a moreish, cleansing finish. This 10-years aged-release shows graceful developments, complexity and vitality of a fine Riesling."

93/100 JamesSuckling.com, November 2023 (2014 Vintage)

"Lots of apricot and honey aromas with some spices and dried fruits. Beeswax. Full-bodied, sweet and flavourful with tarte tatin, caramel and dried fruit flavours. Very sweet at the end."

CONTACT VINO FINO

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