VINO FINO
Explore a World of Wine

PEGASUS BAY AGED RELEASE RIESLING 2016





$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

Free Shipping for Christchurch orders $150.00 and over

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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 (2016 Vintage)
"Its colour is an alluring deep yellow. On the nose there is an abundance of citrus, layered with red apple, apricot, honeysuckle and guava. There are also classic aged notes of beeswax and honey. The palate is full bodied and concentrated, interwoven with ripe phenolics that give structure and length. Despite its body, the wine still has a crisp and refreshing acidity that matches its off-dry finish perfectly.

Our aged release program started back in 2006 when we set aside a few cases of our key varieties, Riesling & Pinot Noir, with

the intention of releasing them in 2016, 10 years later. Stock has been set aside every vintage since. The inspiration for this came from the desire to offer our customers the opportunity to taste these wines in full maturity, something that is relatively rare these days. We consider this to be a particularly satisfying time to experience these wines with the added complexities of bottle age, while still offering years of good drinking ahead."

Rated Outstanding & 96/100 Cameron Douglas MS, March 2026 (2016 Vintage)
"If the bouquet of this wine doesn't entice you the palate will. Aromas of lime and apple, sweet blossoms and marmalade, baked pear and honeysuckle. A silky touch on the palate matched by the echoes of botrytis and minerality, honeysuckle and pear, apple and citrus peel. A completely delicious wine with plenty of acidity and power, core of fruit and sense of vintage and site. Balanced and ready to drink from day of purchase through 2030+."

5 Stars & 96/100 Sam Kim, Wine Orbit, March 2026 (2016 Vintage)
"Complex and enticing, the bouquet presents sweet marmalade, honey, candied orange, and fragrant spice aromas. The palate is equally satisfying with excellent weight and creamy flow, brilliantly structured by elegant sweetness and beautifully pitched acidity, making it delectable and highly enjoyable. Style: Medium. At its best: now to 2030."

95/100 JamesSuckling.com, March 2026 (2016 Vintage)
"At age 10 this riesling has an absorbing nose of golden fruit, orange rind, honeysuckle and dried peaches. Full-bodied despite its low alcohol (12.5%), this has bright forward acidity with texture and plenty of fruit and a sweet note in the finish. This was harvested late with some botrytis."

5 Stars Michael Cooper, April 2026 (2016 Vintage)
"This 'Aged Release' label is a re-release of the Waipara Valley, North Canterbury classic when it is 10 years old. The 2016 vintage is probably now at its peak, but there's no rush at all. Harvested from vines then 30 years old, it was picked where possible when the grapes had been shrivelled and dehydrated by a small amount of 'noble rot', the dry form of the Botrytis cinerea mould. Bright yellow/green, with a hint of gold, it is fragrant, with rich, peachy, citrusy, slightly honeyed flavours, a gentle splash of sweetness, crisp acidity, and lovely harmony and length."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Wine Reviews, March 2026 (2016 Vintage)
"Bright, even, medium yellow gold. The nose is full and enticing, with aromas of dried apricot, marmalade, citrus zest, beeswax, jasmine and white tea. Medium-full bodied, medium-dry to taste, aromas of dried apricot, marmalade entwined with zest, lemon preserve, unfolding jasmine, white tea, beeswax and crystalised ginger. The fruit is concentrated, with good weight, layered with dried fruit and spice development, alongside beeswax and floral details, composing a complex, detailed profile. Softened, invigorating acidity provides tension and vitality, carrying a moreish, dry finish. Match with fish satay and pork stew over the next 5+ years. Late-picked fruit with a percentage of botrytis infection, cool-fermented to 12.5% alc, 24 g/L RS."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch

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