

PEGASUS BAY ARIA LATE PICKED RIESLING 2023



Original price was: \$49.99. **\$41.99** Current price is: \$41.99.



The Iconic Late Picked Riesling from the Waipara Riesling Masters. Delicious!

Product Code:	5212	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	12.0%
Style:	White	Grape:	100% Riesling
Variety:	Riesling		
Producer:	Pegasus Bay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"Upon release it has an alluring golden hue. Perfumed and zesty, the bouquet is a sumptuous banquet of floral and citrus fragrances. Lime blossom, star jasmine and rose petal, interplay teasingly with wisps of quince, granny smith, candied orange peel and lemonade. A feisty seam of acidity dashes across the palate, ensuring the rich and opulent mouthfeel remains focused and precise. The wine's impressive structure is emboldened further by a touch of phenolic tartness that acts to balance its charming sweetness, giving rise to a long and succulent close.

Aria is part of Pegasus Bay's reserve series and is the sister wine to our Bel Canto dry riesling. Both are only made in

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exceptional years that are favourable for the development of noble botrytis. After an extended hang time, the bunches were hand selected with a portion of between 30-50% botrytis and a ripeness of approximately 28 Brix. The grapes were then gently pressed, and the juice fermented slowly at cool temperatures to help the wine retain its vibrant fruit characters and varietal purity. At all stages, from fermentation to bottling, it was handled very carefully to help retain a little of its naturally dissolved carbon dioxide. This has resulted in a small amount of spritzig, which adds extra liveliness to the wine and accentuates its freshness."

Rated Excellent & 94/100 Cameron Douglas MS, March 2024 (2023 Vintage)

"Such an enticing bouquet with the sweetness of ripe fruit, honey and honeysuckle, preserved lemon, quince and peach. As the wine touches the palate you'll notice a spritz like tickle, that's deliberate adding mouthfeel and freshness and accentuating the acid line then core flavours of citrus and stone fruits. Precise and pristine, salivating and delicious. A wine for the table any day of the week. Best drinking from 2024 through 2030."

Reviews for the 2022 vintage below...

5 Stars & 97/100 Sam Kim, Wine Orbit, December 2023 (2022 Vintage)

"This is gloriously opulent and seductive with orange marmalade, honey, warm spice and dried flower aromas with a hint of flinty overtone. The palate delivers outstanding weight and richness, wonderfully complemented by lush texture and gorgeous sweetness. Brilliantly balanced by vibrant acidity, it's deliciously satisfying and hugely appealing."

5 Stars Michael Cooper, October 2023 (2022 Vintage)

"Estate-grown at Waipara, the finely poised 2022 vintage is packaged in a full-sized (750-ml) bottle. A lovely mouthful, it was harvested at a very ripe 28 brix, with 30-50 per cent botrytis infection. Bright lemon/green, it has an invitingly scented, gently honeyed bouquet. A wine of strong presence, it is medium-bodied and concentrated, with peachy, citrusy flavours, a hint of passionfruit, and a crisp, sweet (107 grams/litre of residual sugar), lasting finish."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan, August 2023 (2022 Vintage)

"Bright, pale yellow with a light gold hue, even colour throughout. This has an intriguing, complex bouquet packed with aromas of flint, citrus, rich floral, honey and a suggestion of apricot. Full-bodied, aromas of lime sorbet entwined with preserved lemon, apricot in syrup, honey, honeysuckle and flint. The flavours are fresh, youthful, and dancing on the palate, reflecting invigorating acidity balancing with sweetness, which contributes to the breadth of depth of the mouthfeel and carries an appetising, moreish finish. This late-harvest Aria is vibrant and well-balanced. Match with chicken liver parfait and crispy pork belly over the next 10+ years. Only made in exceptional years, hand selected with 30-50% botrytised grapes, fermented cool to 11% alc, 107 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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