VINO FINO
Explore a World of Wine

PEGASUS BAY CHARDONNAY 2023





$42.99

Iconic North Canterbury Chardonnay

Product Code:	4901
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Chardonnay
Producer:	Pegasus Bay

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Chardonnay

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Producer of the Year - Susie & Peter New Zealand Wines of the Year 2026

Pegasus Bay are no strangers to glowing praise, but they are particularly chuffed about a recent accolade they received being named PRODUCER OF THE YEAR in Susie & Peters NZ WINES OF THE YEAR 2026.

For those of you that don't know Susie & Peter, they are both UK based MW's and have a very popular podcast called Wine Blast. They tasted through over 200 wines from NZ's best producers to assemble the list. See the list here.

Pegasus Bay is consistently one of this country's top Chardonnays and given a few years in bottle will become spectacular.

Winery notes (2023 Vintage)
"In the glass it has an enticing light gold sheen. Immensely complex and seductive, the bouquet shows melon, pineapple and nashi pear, underpinned with toasty barrel spice, crushed thyme and a whiff of gun flint. On the concentrated palate there is outstanding weight and texture, a creamy mouthfeel supported by beautifully judged acidity. Opulent, yet delivered with

grace, harmony, and a long refined finish.

We use traditional Burgundian winemaking methods. The fruit was hand-picked in stages during late March and early April, and then gently trodden underfoot to increase complexity and phenolic structure. The free-run, non-clarified juice was then put into large French oak barrels (puncheons), 70% of which were old 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 deposits of yeast lees (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 approximately 12 months maturation prior to bottling."

Rated Excellent & 94/100 Cameron Douglas MS, August 2026 (2023 Vintage)
"There's so much to like and even love about this wine. The bouquet alone is captivating with its leesy, almost cheesy rush, scents of baked brazil-nut and roasted stone fruits, fresh citrus peel and a stony gravelly soil undercurrent. Full-bodied with a satin touch then textures from lees and fine wood tannins, flavours of pomaceous and stone fruit laced with a citrus peel quality. Lengthy and delicious with best drinking from day of purchase through 2032."

Reviews for the 2022 vintage below...

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2025 (2022 Vintage)
"Richly styled with gorgeous complexity, showing grilled pineapple, mango, grapefruit, roasted hazelnut, and flinty characters on the nose. The palate delivers terrific weight and fleshy texture, wonderfully supported by beautifully pitched acidity, finishing impressively long and expansive. At its best: now to 2034."

5 Stars Michael Cooper (2022 Vintage)
"Strapping yet delicate, richly flavoured yet subtle, this sophisticated wine is one of the country's best Chardonnays grown south of Marlborough. Muscular and taut, it typically offers a seamless array of fresh, crisp, citrusy, biscuity, complex flavours and great concentration and length ... Bright, light yellow/green, the 2022 is a powerful wine with a fragrant, smoky bouquet. Full of youthful drive, it is mouthfilling and very savoury, with generous, ripe stonefruit flavours, leesy, mealy, biscuity notes adding complexity, finely balanced acidity and a long finish."

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021