

VINO FINO

Explore a World of Wine

PEGASUS BAY FINALE 2021 375ml



\$43.99

An Excellent NZ Example of French Sauternes Style of Dessert Wine



Product Code:	4564	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	375ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Dessert	Grape:	Sémillon, Sauvignon Blanc
Variety:	Botrytis / Late Harvest		
Producer:	Pegasus Bay		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2021 Vintage)

"Finale is part of our reserve series and is only made in exceptional years, being dependent on specific conditions at the end of the season leading to noble rot. Modelled on a French Sauternes using traditional Bordeaux techniques, the wine is a Semillon/ Sauvignon blend. Only the most beautifully raised, perfectly botrytic bunches were selected to make this wine. A small amount of very concentrated juice was then obtained from these grapes and put into new French artisan oak barriques (50% new), where the two varieties were left to ferment separately. The wine was then matured in these barriques on its natural deposits of yeast lees (sur lie) for 12 months, prior to blending and bottling.

On release it has a bright gold hue. A rich tapestry of aromas surge from the glass, dried apricot, honeycomb, and lemon curd interwoven with hints of toffee apple, coconut, and BBQ pineapple. The mouthfeel is unctuously decadent, multilayered, and textural, caressing all areas of the palate. Full bodied and generously proportioned, yet balanced with a core of invigorating acidity, ensuring the wine retains focus and finesse, leading to a prolonged and harmonious finish. 182 g/l RS."

5 Stars & 97/100 Sam Kim, Wine Orbit, April 2024

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(2021 Vintage)

"Sumptuous and unctuous, the wine shows dried apricot, honey, marmalade, baked fig and ginger spice aromas on the nose. It's powerfully concentrated on the palate exhibiting outstanding depth and lavish texture, combined with fabulous sweetness and refreshing acidity, finishing impressively long and gratifying. At its best: now to 2037."

5 Stars & 96/100 Bob Campbell MW, The Real Review, May 2024 (2021 Vintage)

"Noble sweet white blend made in the style of Sauternes. Very luscious without being cloying. Plenty of honeyed botrytis influence with vanilla, ginger, bush honey and quince characters. A wonderful dessert wine."

5 Stars & 19+/20 (96) Candice Chow, Raymond Chan Reviews, May 2024 (2021 Vintage)

"Bright, even, medium yellow gold. This has a rich, engaging bouquet packed with aromas of smoke flint and spice overlying apricot, citrus peels, honey and quince paste. Full-bodied, aromas of dried apricot entwined with lemon curd, peach puree, unfolding citrus peels, honey, quince paste, cardamon, ginger and smoke flint. The mouthfeel is opulent; creamy, honey-like texture sustains powerful layers and structure, along with zingy acidity persists a lengthy, refined finish. This Noble Semillon Sauvignon is powerful and harmonious, opulently expressed with complexity."

Rated Excellent & 94/100 Cameron Douglas MS, April 2024 (2021 Vintage)

"This really is a delicious wine, exotic and fruity, aromas of orange and cape gooseberry, the signature of Sauvignon Blanc offers sweet bell-pepper and mango, pineapple and preserved citrus peel. The Semillon delivers a grapefruit and hay quality, honey and ginger. Deliciously sweet as the wine touches the palate, exotic and fruity, waxy and fresh. High acidity easily counterbalances the residual sweet (182 gpl), there's a silky creamy texture and lengthy finish. Best drinking from 2024 through 2304+."

5 Stars Michael Cooper, July 2024 (2021 Vintage)

"The 2021 vintage is light gold and honey sweet. Estate-grown in North Canterbury and made in the classic Sauternes style, it was matured for a year in French oak barriques. Already lovely, it is mouthfilling, rich and sweetly seductive, with a slightly oily texture and concentrated, peachy, gently honeyed aromas and flavours, complex and smooth."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

188 Durham St South,
Christchurch