VINO FINO
Explore a World of Wine

PEGASUS BAY FINALE 2024 375ml





$42.99

An Excellent NZ Example of French Sauternes Style of Dessert Wine

Product Code:	4564
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	Dessert
Variety:	Botrytis / Late Harvest
Producer:	Pegasus Bay

Closure:	Screw Cap
Unit:	Each
Volume:	375ml
Alcohol:	12.0%
Grape:	Sémillon, Sauvignon Blanc

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.

Winery notes (2024 Vintage)
"Glowing bright lemon in colour, the hypnotic nose delivers a barrage of tropical and floral impressions. Papaya, mango and daphne flower launch from the glass, followed by a volley of candied orange rind, gingerbread, baked quince and beeswax. The palate is fully engaged, with a luscious landing on the dancefloor and flavours that mirror the bouquet. Mouth filling, rich and sweetly seductive, balanced perfectly with a cheeky lash of refreshing acidity that adds structure and length on the

delightfully long carry. 186 g/l RS.

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 raisined 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."

5 Stars & 97/100 Sam Kim, Wine Orbit, April 2026 (2024 Vintage)
"Complex, stylish, and captivating, the bouquet reveals dried fruit, honey, marmalade, baking spice, and almond meal characters. It's brilliantly structured on the palate, offering excellent focus and vibrant drive, wonderfully framed by creamy texture, delicious sweetness, and bright acidity, leading to a persistent, gratifying finish. At its best: now to 2039."

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

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