

# VINO FINO

Explore a World of Wine

## PEGASUS BAY GEWÜRZTRAMINER 2021



Original price was: \$33.99. ~~\$28.99~~ Current price is: \$28.99.

Product Code:	5932	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.9%
Style:	White	Grape:	100% Gewürztraminer
Variety:	Gewürztraminer		
Producer:	<a href="#">Pegasus Bay</a>		



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2021 Vintage)

"Harvest was deliberately delayed until the berries had developed an ideal amount of botrytis. After picking, the grapes were crushed and then left in contact with their skins. Following pressing, the cloudy juice was transferred into old oak puncheons, where it was left to ferment naturally. The wine was then matured for approximately 6 months in these barrels prior to bottling.

On release the wine has a bright lemon tone. Exotic and perfumed, the nose is an enchanting patchwork of floral, tropical and spicy fragrances. Impressions of roses, honeysuckle, and wildflower cascade from the glass, flecked with pineapple, ginger, nutmeg and Turkish delight, along with a whisp of barrel flint. Due to the varietal intensity of Gewürz, some additional winemaking techniques have been employed to give the wine extra complexity. Skin contact and fermenting with solids provide increased structure and a subtle hint of struck match, while the oak aging and lees contact adds mouth feel. The palate is textural and weighty, framed with ripe phenolics and mellow acidity that balance the wine. A touch of bittersweet apricot kernel compliments its off dry style, adding length and prolonging the finish."

#### 5 Stars Michael Cooper, July 2023 (2021 Vintage)

"Full of personality, the 2021 vintage was harvested with a 'lot of noble botrytis', and fermented and matured for six months in old oak puncheons. Pale gold, it is a highly perfumed, very engaging and ageworthy wine. Not overtly honeyed, it is fresh

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and vigorous, with concentrated peach, ginger and spice flavours, gentle sweetness (16.5 grams/litre of residual sugar), excellent complexity, and a real sense of immediacy."

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**Rated Excellent & 93/100 Cameron Douglas MS, July 2022** (2020 Vintage)

"Fantastic bouquet of exotic fruits and flowers, there's a fine spicy quality, definitive varietal core and distinctive power. Flavours of spiced quince and apple, fresh white nectarine and a fruit bowl of tropical fruits lays out the foundation of flavour. There's no mistaking the texture - touching all sections of the palate with a light phenolic bitterness back palate reminding me of some noteworthy Alsace examples. I relly enjoy this style of wine - its attributes engage the palate with a satin cream texture, contrasting phenolic mouthfeel and core of orchard and tropical fruits. Great acid line and finishing dry. Best drinking from late 2022 through 2029."

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**5 Stars Yvonne Lorkin, September 2022** (2021 Vintage)

"This wine is so beautifully balanced, it's like the liquid equivalent of a Simone Biles beam routine. Released in the 30th anniversary year of Peg Bay brilliance, this gewürz glows with candied lychee, crystalised ginger, a whiff of white pepper, persimmon and showing a soft, creamy, peachy undertone. Clean yet richly complex, laced with manuka honey and gently, luxuriously oily to finish. Exotically excellent."

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**93/100 Jane Skilton MW, Wine Magazine, October 2022** (2021 Vintage)

"No shrinking violet, this is aromatic wine at full volume. Rose petal and Turkish delight to the fore followed by ripe tropical papaya, melon and mango giving weight and richness. Definitely off-dry, and packed with masses of voluptuous, hedonistic flavour."

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## 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