

## PEGASUS BAY GEWÜRZTRAMINER 2024



\$28.99

Product Code:	5932	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	White	Grape:	100% Gewürztraminer
Variety:	Gewürztraminer		
Producer:	<a href="#">Pegasus Bay</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2024 Vintage)

"It has an alluring light golden hue. The bouquet leaps from the glass, a volley of ginger, cinnamon, lychee and lavender at first, soon opening to reveal more intricate mineral and earthy notes, underlain with a hint of gun smoke. In the mouth it is rich and multi-layered, augmented by unobtrusive sweetness and a simmering phenolic drive, that flows across the palate, leading to a prolonged and spicy close. Due to the varietal intensity of Gewürz, some additional winemaking techniques have been employed to give the wine extra complexity. Skin contact offers increased structure, while oak aging on lees has added mouthfeel."

#### 5 Stars & 95/100 Sam Kim, Wine Orbit, December 2024 (2024 Vintage)

"Gorgeously fragrant and enticing, the bouquet shows mango, lychee, Turkish Delight, orange peel, and warm spice aromas, leading to a concentrated palate offering creamy texture and plush mouthfeel. Wonderfully composed and expressed with splendid complexity, making it hugely appealing. At its best: now to 2034."

#### Rated Excellent & 94/100 Cameron Douglas MS, December 2024 (2024 Vintage)

"Totally delicious, ripe, fresh, fruity and loaded with ideas of white spices and baked apple, white fleshed stone fruits and citrus spice. Lovely weight and creaminess contrasted by acidity then flavours that reflect the bouquet. Balanced, taut, youthful and well made with best drinking from day of purchase through 2029."

#### 5 Stars Michael Cooper, January 2025

# VINO FINO

Explore a World of Wine

---

(2024 Vintage)

"The delicious 2024 vintage was fermented and then matured for three months in old oak puncheons. Exotically perfumed, it is mouthfilling, rich and intensely varietal, with a lovely array of peach, lychee, ginger and spice flavours, gentle sweetness... soft acidity, a slightly oily texture and a resounding finish. Full of personality, it's well worth discovering."

---

## 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

© 2025 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021