

PEGASUS BAY GEWÜRZTRAMINER 2025



\$28.99

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|---------------|-----------------------------|----------|---------------------|
| 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: | Pegasus Bay | | |



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TASTING NOTES

Winery notes (2025 Vintage)

"Shimmering pale gold in the glass, the bouquet is richly fruited and enticing, with impressions of lychee, rose petal, white peach, and ginger, underlain with warming spices and mineral nuances. The luscious personality is echoed in the mouth, flaunting a rich and juicy palate, kept energetic by subtle sweetness and ripe phenolics, that fully engage the tastebuds on the long and succulent close. Voluptuous, exotic, varietal and intense.

After picking during late March and early April, 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 3 months in these barrels prior to bottling."

Reviews for the 2024 vintage below...

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)

VINO FINO

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"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 (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

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OPEN HOURS

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

VISIT VINO FINO

188 Durham St South,
Christchurch