

# VINO FINO

Explore a World of Wine

## PEGASUS BAY MINUETTO SAUVIGNON BLANC / SÉMILLON 2021



Original price was: \$44.99. ~~\$37.99~~ Current price is: \$37.99.

Product Code:	4701	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	14.0%
Style:	White	Grape:	60% Sauvignon Blanc, 40% Sémillon
Variety:	Sauvignon Blanc		
Producer:	<a href="#">Pegasus Bay</a>		



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2021 Vintage)

"This is the first edition of our beloved white Bordeaux blend under its new reserve name Minuetto. Comprised of approximately 60% Sauvignon Blanc & 40% Semillon, both varieties were picked in stages, timing each harvest to optimise the grapes' range of natural flavours. They were fermented separately, most of the Sauvignon Blanc in stainless steel to retain the pure fruit character and all the Semillon in oak puncheons to add texture. Approximately one third of the Sauvignon was fermented using whole bunch and then matured on skins for 200 days, to give added complexity. Both varieties were aged on their natural deposits of yeast lees (sur lie) for approximately 10 months, prior to blending. Once bottled, the wine was left to age for another 18 months before release, allowing it to integrate further.

It is lemon-straw in colour. Cascading from the glass is a parade of tropical tones, with guava, passionfruit, and grilled pineapple taking centre stage. Contrasted against this are lingering impressions of smoky citrus, nutty biscuit, lanolin, and a herbal undercurrent of crushed oregano. Lavish yet complex, the richly textured mouthfeel soon gives way to ripe phenolics and a rousing lash of acidity that canters across the palate, saddling up for a persistent and lasting finish, beckoning you back

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for more."

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**Rated Outstanding & 96/100 Cameron Douglas MS, July 2024** (2021 Vintage)

"Fabulous colour and bouquet of intensity and complexity, wax and peach, lemon and flowers, nettles and lees, peach and pineapple. A fabulous texture and intensity on the palate, fruit tannins and wild ferment flavours create a palate of intrigue and complexity. As the wine opens out in glass flavours of honeysuckle and apple emerge, a complex and lengthy wine with a salivating mouthfeel and finish. Best drinking from 2024 through 2034."

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**5 Stars & 96/100 Sam Kim, Wine Orbit, July 2024** (2021 Vintage)

"Gorgeously fruited and engaging, the bouquet shows grapefruit, mandarin, dried herb, oatmeal and almond meal characters with a touch of flinty note. The concentrated palate displays outstanding weight and richly textured mouthfeel, wonderfully structured by vibrant acidity. It's impressively complex and flavoursome with a lengthy, exuberant finish. At its best: now to 2036."

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

"Bright, even, pale yellow gold. This has a striking lifted bouquet, packed with aromas of struck-match overlying citrus, tropical fruit, roasted nuts and baked herbs. Full-bodied, aromas of lemon, lime and citrus preserve intermix guava, salted pineapple and cardamom, unfolding smoke, nut loaf and dried basil. Fine-textured phenolics flow on a creamy lanolin-like mouthfeel, boosting texture; the smoky struck-match nuance enriches and is well-proportioned and lifted. Enlivening acidity cuts through the richness and carries a lengthy, exuberant finish. The first edition of Minuetto in the Reserve range, with 60% Sauvignon Blanc mostly fermented in stainless steel, 1/3 whole bunch, and aged on skins for 200 days. 40% Semillon fermented in oak puncheons. Both varieties were aged on lees for 10 months prior to blending and further aged in bottles for 18 months before release."

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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