

VINO FINO

Explore a World of Wine

PEGASUS BAY MINUETTO SÉMILLON / SAUVIGNON BLANC 2023



\$37.99

Product Code:	4701	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.9%
Style:	White	Grape:	70% Sémillon, 30% Sauvignon Blanc
Variety:	Sauvignon Blanc		
Producer:	Pegasus Bay		



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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 & Peter's 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 (2023 Vintage)

"It has a lemon-straw tint. The striking bouquet is packed with aromas of mango, grapefruit, salted pineapple and citrus blossom, interwoven with snippets of roast cashew, cardamom and dried basil, all wrapped around a steely mineral core. Fine-textured phenolics flow on a creamy, yet concentrated mouthfeel, adding body and a pleasing framework to the wine. Playing the support role is a backbone of lively acidity that lingers on the palate, offering clarity and focus on the sustained and salivating finish.

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This is the second edition of our beloved white Bordeaux blend under its new reserve name Minuetto. Comprised of approximately 70% Semillon & 30% Sauvignon Blanc, both varieties were picked in stages, timing each harvest to optimise the grapes' range of natural flavours. They were fermented separately, the Sauvignon in stainless steel to retain the pure fruit character and all the Semillon in oak puncheons to add texture. 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."

92/100 Cameron Douglas MS, April 2026 (2023 Vintage)

"As always with this wine a rather striking bouquet with grapefruit then gooseberry, some quietly spoken dried hay and herb qualities then mineral and a truckload of freshness. These ideas translate to the palate seamlessly adding apple and white peach. The backbone of this wine is the acid line contrasted by a touch of residual sweetness then core fruit flavours and satin mouthfeel. Well made, balanced and ready to drink from day of purchase through 2031+"

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

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Christchurch