

VINO FINO

Explore a World of Wine

PEGASUS BAY SAUVIGNON BLANC 2023



\$26.99

Product Code:	4398	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.8%
Style:	White	Grape:	90% Sauvignon Blanc, 10% Sémillon
Variety:	Sauvignon Blanc		



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TASTING NOTES

Every now and then we come across a wine that stops us in our tracks. This new release Pegasus Bay Sauvignon Blanc (A new wine separate to the much-loved Sauvignon Blanc/Semillon) had us all mesmerised as we took in this compelling wine, pondering the multitude of evolving flavours in front of us.

Obviously Sauvignon Blanc, but with added layers of intrigue coming from the winemaking techniques used. A selection of the fruit was fermented using whole bunch, and then matured on skins for 200 days, to give added complexity. A small portion of barrel aged Semillon has also been included in the finished wine, for extra richness and texture. Both varieties were aged on their yeast lees (sur lie) for approximately 10 months, prior to blending.

This is a journey into the world of complex and serious Sauvignon Blanc akin to the great white wines of Bordeaux. It's a wine to sit with, get to know over the course of a meal/evening and enjoy as it evolves over time.

Winery notes (2023 Vintage)

"Pale straw in colour, the nose serves up a tempting amalgam of exotic, mineral and zesty notes. Impressions of melon, guava and passionfruit interplay with touches of green apple, honeysuckle, freshly podded peas, lemongrass, and a hint of wet river gravel. The palate is generous but focused, richly textured with invigorating acidity, giving length and a racy freshness. Heightened phenolics from extended skin contact imbue the wine with added complexity, enthralling the taste buds on the long and structured close.

The grapes were picked in separate batches during the first half of April, the aim being to produce a spectrum of ripe yet

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zesty aromas and flavours in the finished wine. After gentle pressing of the berries, the free run juice was fermented in stainless steel tanks at a cool temperature, to help the wine express its varietal purity. A selection of the fruit was fermented using whole bunch, and then matured on skins for 200 days, to give added complexity. A small portion of barrel aged Semillon has also been included in the finished wine, for extra richness and texture. Both varieties were aged on their natural deposits of yeast lees (sur lie) for approximately 10 months, prior to blending."

Rated Excellent & 94/100 Cameron Douglas MS, August 2024 (2023 Vintage)

"An exciting and vibrant bouquet of fresh citrus fruits, a fine savoury quality then layers of peach and pith, an apple crisp quality and layer of stones and gravels. A taut firm palate with a high acid line, the fine savoury idea returns as a definitive texture, flavours mirror the bouquet and there's a gently warming alcohol. A wine that's all about bouquet, flavour and mouthfeel simultaneously delivering at volume and intensity. This wine will age well with best drinking from 2025 through 2034+."

5 Stars & 94/100 Sam Kim, Wine Orbit, August 2024 (2023 Vintage)

"Wonderfully fruited with savoury nuances, the wine shows grapefruit, mango, lemon sorbet, and dried herb aromas, followed by a wonderfully weighted palate offering excellent focus and drive. Richly textured and mouthfilling, it's splendidly structured by bright acidity. At its best: now to 2033."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, September 2024 (2023 Vintage)

"Bright, even, pale yellow. The nose is full and enticing, with aromas of struck-match overlying melon, peach, apple, fennel and stony minerals. Full-bodied, aromas of apple and lime melded with peach and melon, along with fennel, cardamom, flint and river stone. The fluid mouthfeel flows effortlessly along an oily line, and the slight apple skin-like phenolics provide a chewy grip and elevate richness. Enlivening acidity drives a lengthy, mealy finish. This whole bunch fermented Sauvignon Blanc is harmonious, complex and packed with interest."

CONTACT VINO FINO

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<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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