

VINO FINO

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PEGASUS BAY SAUVIGNON BLANC 2024



\$26.99

Product Code:	4398
Country:	New Zealand
Region:	North Canterbury
Sub Region:	Waipara
Style:	White
Variety:	Sauvignon Blanc

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	90% Sauvignon Blanc, 10% Sémillon



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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 (2024 Vintage)

"Straw yellow in colour with greenish reflections. On the delightfully fragranced nose, there are impressions of gooseberry, guava, capsicum and snow pea, melded with savoury undertones of wet stone, fennel and fresh hay. The mouthfeel is wonderfully weighted with defined breadth, while offering superb focus and drive. Splendidly structured by vibrant acidity and ripe phenolics, it canters across the palate, leading to an animated and memorable dismount.

The grapes were picked in separate batches during the end of March and early April, the aim being to produce a spectrum of ripe yet zesty aromas and flavours in the finished wine. After gentle pressing, the free run juice was fermented in stainless

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steel tanks at a cool temperature, to help the wine express its varietal purity. A selection of the fruit was fermented using whole bunches, and then matured on skins for approximately 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."

5 Stars & 94/100 Sam Kim, Wine Orbit, March 2025 (2024 Vintage)

"It's fabulously lifted on the nose, showing aromas of grapefruit, apricot, garden herbs, and lemon zest, with a hint of savoury nuance. The wonderfully weighted palate displays excellent focus and drive, beautifully supported by vibrant acidity, finishing long and flavoursome. At its best: now to 2032."

5 Stars & 19.0/20 (95) Candice Chow, Raymond Chan Reviews, March 2025 (2024 Vintage)

"Bright, even, pale straw yellow with a light green hue. The nose is softly full, with fresh aromas of grapefruit, gooseberry, lemongrass, snow pea, delicate spice and flint. Medium-full bodied, aromas of gooseberry and grapefruit entwined with stonefruit, lemongrass, wet stone and flintstone. The ripe fruit is underlined with taut acidity, which flows on a fine mineral, stony mouthfeel, providing delightful weight and unfolding savoury elements and flinty complexity to a long, charming finish. A soulful Sauvignon Blanc with impeccable structure, liveliness and complexity. Match with smoked fish pie and goat's cheese tart over the next 5+ years. The fruit was picked over a period of time to produce a spectrum of flavours, the free-run juice was fermented in stainless steel tanks at a cool temperature, and a selection of fruit was fermented whole bunch and then matured on skins for 200 days approx, a small portion of aged Semillon has been included in the finished wine. Both varieties were aged on their lees for 10 months before bottling."

90/100 Cameron Douglas MS, March 2025 (2024 Vintage)

"Vibrant, fruity, fleshy and varietal with a distinctive bouquet of basil and sage surrounded by scents of apple, lemon and tropical fruits. There's a lees and mineral quality also. Crisp, dry, herbaceous and fruity with flavours that mirror the bouquet framed by an intense acid line and phenolic textured finish. A wine style taking SB in a different direction and something quite different from the Pegasus Bay portfolio. Best drinking alongside fresh and crunchy foods."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

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188 Durham St South,
Christchurch