VINO FINO
Explore a World of Wine

PEGASUS BAY SAUVIGNON BLANC 2025



$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

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 & Peters 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.

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 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

(2025 Vintage)
"It has a radiant lime gold hue. The captivating nose offers a potpourri of exotic aromas, with pineapple, lychee, citrus blossom and elderflower all vying for attention. Arousing the senses further are subtle nuances of jalapeno, and a lick of morning dew. Generously flavoursome, the palate is tightly defined by crisp acidity and textured phenolics, unfolding to savoury elements and a flinty complexity. Persistent, with drive and focus, it finishes with a superbly long and salivating finish, calling you back for more.

The grapes were picked in separate batches during 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 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 add phenolic structure and length. 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 & 93/100 Cameron Douglas MS, August 2026 (2025 Vintage)
"An excellent bouquet with a power surge of aromatics detailing fresh lime and lemon, sage and dried herbs, a saline stony mineral quality and cape gooseberry. As the wine begins to warm in glass and open out the scents of flowers with a wild tropical fruit idea begins to emerge. Dry, taut, salivating and delicious, a wine that massages the palate with fresh fruits and citrus freshness, a backbone of acidity and an urgent need to drink and savour. Best drinking from day of purchase through 2033."

Reviews for the 2024 vintage below...

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."

93/100 Stephen Wong MW, The Real Review, December 2025 (2024 Vintage)
"A complex wine which has built-in depth from a myriad of winemaking techniques. Picked in batches of different flavour profiles, the free-run juice was tank-fermented while selected parcels were fermented on whole bunches for 200 days adding spice, phenolics and savoury complexity. There was also a small addition of barrel-aged sémillon. A hint of flint gives way to inviting aromas of blackcurrant bush, bay leaf, woodsmoke and nutmeg. The palate is concentrated, bursting with fruit and generously flavoursome through to the dry, grainy finish where a touch of oak spice emerges. Tightly defined by crisp acidity and wood tannins, it has a firm drive and structure which will allow it to develop more savoury layers in&amp

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