

# PEGASUS BAY VERGENCE WHITE MK 3















Product Code: 3661  Country: New Zealand
Country: New Zealand
Region: North Canterbury
Sub Region: Waipara
Style: White
Variety: White Blend
Producer: <u>Pegasus Bay</u>

Screw Cap
Each
750ml
13.9%
60% Semillon, 19% Sauvignon Blanc, 15% Gewürztraminer, 4% Muscat, 2% Riesling



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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## TASTING NOTES

The Pegasus Bay Vergence White MK 3 sits on our shelves in the "Interesting Whites" section. And interesting indeed it is. And delicious.

### Winery Notes (MK 3)

"Our Vergence White is a non-traditional blend of several varieties in which we aim to make the most interesting and harmonious wine possible. Like our MK2, this is a multi-vintage wine. As the varieties reach optimal drinking at different times, this allows us to get the very best from each of the components that we are working with. The core of our Vergence White MK3 is once again ultra-ripe Semillon (approx. 60%) from Pegasus Bay's 35 year-old vines, aged in old oak puncheons for an average of 18 months. The remainder comprises a mix of whole bunch fermented Sauvignon Blanc (approx. 19%), Gewürztraminer (approx. 15%), Muscat (approx. 4%) and a very small portion of Riesling (approx. 2%). Different fermentation and maturation techniques have been utilised to add balance and complexity, including skin contact and lees aging for some varieties.

The wine has a pale lemon hue upon release. A feast of floral and exotic aromas march temptingly from the glass, delighting



the senses. Suggestions of frangipani, lychee and potpourri nestled playfully on a bed of spiced pear, vanilla, and ginger root, all wrapped in a flinty, mineral quilt. The palate is rich and textured, supported by ripe fruit and invigorating acidity, building the framework for a prolonged and zesty finish."

#### **5 Stars Michael Cooper, July 2024** (MK 3)

"The highly characterful Mk 3 version of this Waipara wine is a multi-vintage blend of 'ultra-ripe', estate-grown Sémillon, matured for 18 months in old oak puncheons, blended with Sauvignon Blanc, Gewurztraminer, Muscat, and Riesling. Bright, light yellow/green, it is a fresh, distinctive, highly appealing wine, full-bodied, with ripe, tropical fruit flavours, showing very good complexity, a touch of tannin, and a dryish finish. It's not at all a traditional recipe, but it works!"

#### **5 Stars & 94/100 Sam Kim, Wine Orbit, April 2024** (MK 3)

"Rich and inviting, showing golden peach, poached pear, citrus peel and subtle honey aromas, leading to a vigorous palate that's succulent and fleshy. Opulent and flavoursome with a long, plush finish."

#### 4 ½ Stars Yvonne Lorkin, June 2024 (MK 3)

"The third iteration of Mat Donaldson's deliciously wild and fabulously feral blended white project, the Vergence Mk 3 is a multi-vintage wine using 60% oak-aged Semillon, approximately 19% whole bunch fermented Sauvignon Blanc, around 15% Gewurztraminer and a splash each of Muscat and Riesling. From the first sniff and sip you'll see that different fermentation and maturation techniques have been used including some skin contact and lees stirring thrown in. The result is an incredibly juicy, succulently structured wine with a core of honey, lychee and spiced nashi notes. Hints of musky ginger, baked apple and florals up the wahzoo (technical term) unleash exotic rewards in every sip."

#### 92/100 Cameron Douglas MS, May 2023 (MK 3)

"A lovely bouquet of intensity and ripeness, a mix of fruit flavours from grapefruit to pear, apple and quince. The use of some overripe fruit adds both intensity and texture, intrigue and complexity. Just dry as the wine touches the palate with core fruit flavours driving the taste experience. Medium+ acid line, spice and botrytised fruit-honey-layers. Best drinking from day of purchase through 2027."

## 92/100 Bob Campbell MW, The Real Review, May 2024 (MK 3)

"An adventurous blend of ultra-ripe semillon with sauvignon blanc, gewürztraminer, muscat and riesling. Rich, mellow wine with toasty bottle development and a backbone of mellow tree fruit flavours. Appealing wine in a distinctive style, with a lingering finish."

CONTACT VINO FINO

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