

## TASTING NOTES



### NV PEGASUS TAWNY PORT

#### The Evolution Range

The wines in this range are intended to be approachable styles of wine that are ideally suited to casual get-togethers and offer exceptional value for money. Whilst drinking well upon release they still have great aging potential and follow the Hemera Estate principle of 'Intensity, Structure and Elegance'. Fruit driven and full of flavour these wines over deliver on quality.

#### Vintage Conditions

This wine is Non-Vintage (NV), meaning that it has been selected from a number of different parcels of wines over many years of age to make a consistent blend of style.

#### Winemaking

berries the parcels are brought into the winery where they are gently crushed into the air bag press. Here the free-run and pressing juice are combined together and transferred into stainless steel tanks. The fermentation took place at the cool temperature of 10-14 degrees for maximum fruit retention. Once the desired sugar level is reached, brandy spirit is added to halt the ferment and the wine is transferred to old fortified barrels for its long maturation.

#### Tasting Evaluation

This Tawny wine has seen extended maturation in seasoned old fortified barrels for a number of years to allow full development. Dates, prunes and sweet spices lift are evident. The palate is sweet yet balanced with cleansing acidity and some nutty tannins from the older oak which makes this a luscious wine.

#### Technical Notes

Varietal composition: Various red varieties, predominately Shiraz/Grenache

Region (GI): Barossa Valley

Winemaker: Alex Peel

Alcohol: 18%

pH:

TA:

Cellaring Potential: Unlimited



For wholesale enquiries contact Sharyn Bobridge M: 0411 316 267 E: [sharyn@hemeraestate.com.au](mailto:sharyn@hemeraestate.com.au)  
1516 Barossa Valley Way, Lyndoch 5351 P: (08) 8524 4033

ELEGANCE • PURITY • CHARACTER