



*Pegasus Fields Estate*

AUSTRALIAN  
**AWC**  
WINE CELLAR

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*Distributed and Marketed to China by Pegasus Fields Estate*

### WINERY OVERVIEW



Our technologically advanced high capacity winery operates year round. We are an industry leader; the winery is licensed to process 35,000 tons annually, with a storage capacity of a respectable 22 million litres. We have potential capacity to expand to 50 million litres.

Our vineyard operators, managers and third party contractors are able to supply wine grapes with over 2,700 hectares under vine.

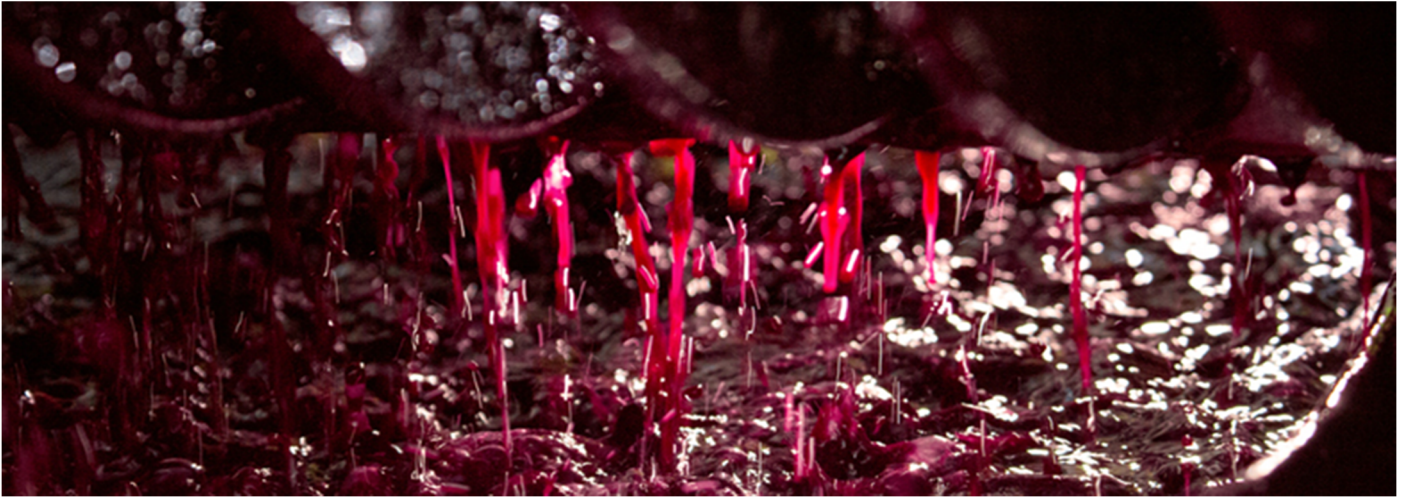
We grow and source premium wine and grapes from some of Australia's most iconic wine regions, including the revered South Australian regions of the Barossa Valley, the Adelaide Hills, the Coonawarra, Eden Valley Clare Valley McLaren Vale



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# THE WINERY

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Winemaking has been around for thousands of years. It is a skilful craft, where the winemaker walks the tightrope on balancing art and science. It is a natural process that requires little human intervention; however, each winemaker guides the process through different techniques.

In general, there are five basic components of the wine making process: harvesting, crushing and pressing, fermentation, clarification, and aging and bottling. Wine makers typically follow these five steps, but add variations and deviations along the way to make their wine unique.

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## HARVESTING

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Harvesting can be done by hand or mechanically. Many wine makers prefer to harvest by hand because mechanical harvesting can be tough on the grapes and the vineyard.



Harvesting is the first step in the wine making process and an important part of ensuring delicious wine. Grapes are the only fruit that have the necessary acids, esters, and tannins to consistently make natural and stable wine. Tannins are textural elements that make the wine dry and add bitterness and astringency to the wine.

Determining when to harvest requires a touch of science along with old fashioned tasting. The acidity and sweetness of the grapes should be in perfect balance, but harvesting also heavily depends on the weather.

## CRUSHING AND PRESSING

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For many years, men and women did this manually by stomping the grapes with their feet. Nowadays, most wine makers perform this mechanically, mechanical presses stomp or trod the grapes into freshly pressed grape juice that contains the skins, seeds, and solids.

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## FERMENTATION

After crushing and pressing, fermentation comes into play and juice can begin fermenting naturally within 6-12 hours, when aided with wild yeasts in the air.



It is at this stage that winemakers intervene and add commercial cultured yeast to ensure consistency and to predict the end result.

Fermentation continues until all of the sugar is converted into alcohol and dry wine is produced. To create a sweet wine, wine makers will sometimes stop the process before all of the sugar is converted. Fermentation can take anywhere from 8 days to one month or more.



## CLARIFICATION AND FINING

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Once fermentation is complete, clarification begins. Clarification is the process in which solids such as obsolete yeast cells, tannins, and proteins are removed. Wine is transferred or “racked” into a different vessel, such as an oak barrel or a stainless steel tank, where it is then clarified through fining or filtration.

## AGING THE WINE

Aging and bottling is the final stage of the wine making process. Here the winemaker has two options: bottle the wine right away or give the wine additional aging, further aging can be done in the bottles, or oak barrels.

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Aging the wine in oak barrels will produce a smoother      rounder flavoured wine. It also increases wine’s exposure to oxygen while it ages, which decreases tannin and helps the wine reach its optimal fruitiness.

## UNDERSTANDING THE TECHNICAL SIDE OF WINE



It is vital to understand and educate on all aspects of wine production, to perfect skills in quality control in wine well before it is bottled or exported.

Wine is a fickle beverage that can spoil easily. Our wine workshops program has been designed to present you with global best practice and the research case studies along with the tools and technology you will need to develop and to understand how to produce wine, in process participant will improve on their wine etiquette skills.

Wine chemistry inspires and challenges with its complexity. Whilst this is intriguing, it can also be a barrier to further understanding; and a major barrier in providing a positive sales result. Our wine etiquette education is demystified and explains the chemistry of wine at the certificate level of education. We provide an accessible wine education program to our wine . Participants will come to understand how wine is made and how it should be cared for.





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## PRESERVING THE WINE

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Science and technology of bottling is a critical path for wine destined to age in a bottle. This is often the last process in the winemaking chain. Our completely automatic filling line is separate to the oxygen pickup.

Every stage of fermentation and aging is closely monitored and controlled to ensure that the juice reaches its full potential.



For centuries, natural cork has been the closure material of choice for quality wines. Lightweight, inert, impermeable to liquids and gasses, compressible and elastic, natural cork is time-tested and proven to effectively seal glass bottles — protecting wine from oxidation while enabling optimum oxygen transfer needed for wine to mature.



Science and technology of selecting the right wine bottle closure is a critical path for wine. Screw caps were thought to be an indicator of cheap wine.

Whilst screw tops were stereotyped in the past, they are now gaining in popularity, especially in Australia, where bottles are predominantly closed with screw caps.

## PRE-BOTTLING CHECK - RED WINE

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We have grouped together a number of important analytical parameters into two convenient testing suites, one for reds and one for whites.

- ❖ Acetic Acid
- ❖ Alcohol
- ❖ Free & Total Sulphur Dioxide
- ❖ Glucose & Fructose
- ❖ Malic Acid
- ❖ Microbial Sterility
- ❖ pH
- ❖ Potassium Bi-tartrate Stability
- ❖ 4-Ethyl Phenol & 4-Ethyl Guaiacol
- ❖ Turbidity
- ❖ Specific gravity

These tests are mandatory to insure integrity and quality is assured of the wine prior to bottling.

## PRE-BOTTLING CHECK - WHITE WINE

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- ❖ Acetic Acid
- ❖ Alcohol
- ❖ Free & Total Sulphur Dioxide
- ❖ Glucose & Fructose
- ❖ Microbial Sterility
- ❖ pH
- ❖ Potassium Bi-tartrate Stability
- ❖ Protein Stability

## METHODS OF ANALYSES

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Spectrophotometry is a method to measure how much a chemical substance absorbs light by measuring the intensity of light as a beam of light passes through sample solution.

The basic principle is that each compound absorbs or transmits light over a certain range of wavelength and instantly reports the result.



## BOTTLING

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Our AVE Technologies air rinse efficiently remove particulates and potential dust in the sterile bottle, using powerful ionization coupled with industry-leading centrifugal blowers and delivery systems.

AVE Technologies, patent pending design, eliminate any contaminants with compressed air systems and vacuum systems over 2,500 times per hour.

## COMPETITIVE ADVANTAGE

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Our “Krones” machines, (a state of the art vacuum filling technology), have the following characteristics:

- ❖ Krones machines Draw out oxygen from the bottle and replace it with wine,
- ❖ Automatically add protective gases at every stage of filling and corking operation,
- ❖ Mechanical process of compressing the cork and pushing it into the neck of the bottle whilst adding precise amount of gas.
- ❖ Our machines have a filling capability of over 2500 bottles per hour.

## CORKING

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## CAPPING

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It is reported that screw cap closure has less potential for leakage and spoiled wine due to bad corks. For crispy clean white wines and short-term storage and aging of reds, screw caps are now highly recommended.

## LABELLING

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Our state of the art in-line ENOS EURO automatic linear labelling machine precisely attaches labels to the bottle where operator intended 2,500 times per hour. With its various automatisms it offers the great advantage of being able to process small to medium bottle runs from one format of bottle to another in a very short time frame and thereby achieving a high output.

## PACKAGING

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The Case Over Product Packer will automatically collate product into a desired configuration. An operator simply squares an RSC case and slides it over the collated product. The automatic transfer system presents the loaded case to the top and bottom closing module for hot melt glue sealing.



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## OUR BRANDS

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Australian Wine Cellar winemakers leave nothing to chance; our philosophy is to utilise the best of what the region can offer. Multi-varietal blending can exhibit what is best practice from a winemaking perspective. Crafting wines to individual style is what makes our wine unique.

Adelaide Hills and its cool climate means vibrant whites are the lifeblood of the region, with punchy expressions of Sauvignon Blanc and fine restrained Chardonnay, being the two traditional white varietals.

Barossa Valley is arguably Australia's most famous wine region. With its warm climate, Barossa Valley provides excellent conditions for full-bodied wines.

McLaren Vale is also one of the most geologically diverse wine regions in the world, with unique interactions between geology, soils, elevation, slope, aspect, rainfall, distance from the coast and macro-climatic differences, all contributing factors to produce great wines.

Coonawarra region is home to Australia's classic Cabernet Sauvignon. With its warm, dry summer days, cool to cold nights and Terra Rossa soil, it is perfect for Cabernet. Coonawarra's famed Terra Rossa strip is some of Australia's best grape-growing land.

Set within a panoramic backdrop of limestone cliffs, with their layers of colour and texture producing generous and approachable wines that are popular the world over, the Riverland follows the twists and turns of the Murray as it rolls toward the Ocean.

### Botanic Hill

Wine under the Botanic Hill brand is synonymous with floral exhibits and orange blossom character, from premium grapes grown in Adelaide Hills; its sits just above the Barossa where cool floral fruit is grown to produce wine of distinction.



BOTANIC HILL

CLASSIC SERIES



MERLIN



MERIDIAN

## Merlin

This is the original and the most powerful expression of blending philosophy. Ultra-high quality, handpicked fruit results in a consistency of style and quality across vintages, cool climate grown, true varietal ultra-premium Shiraz and Cabernet Sauvignon expression of excellence are created for the most discerning consumers.

## Meridian

Unique wine style crafted using traditional age proven methods combining with ripe, naturally balanced fruit flavours are supported by softly integrated oak resulting in a silky, smooth red wine.



OLD BUSH VINE



OLD BUSH VINE

## Old Bush Vine

As one of the world's oldest cultivated crops, grapevines have been trained for several millennia. Ancient vintners discovered that different training techniques could promote more abundant and fruitful yields. This series is another example of innovative varietal excellence in the bottle, providing excellence to the last drop.





CLASSIC SERIES



CLASSIC SERIES

## Classic Series

Commercially produced wine, crafted with length and a subtle yet persistent structure from multi region and skilled multi-varietal blending, this series of full range of wines for drink now and early drinking, to compliment BBQ meals. It presents a unique house style wine.



LIZARD CREEK



LIZARD CREEK

## Lizard Creek

Lizard Creek is a tributary to the mighty Murray River. It has a gentle drainage to the river in north eastern Renmark, as it glides along its red sandy banks, Lizard Creek supplies water to local plant life. The tributary is the only supply of water to the local sleepy lizard along its way travel to the Mighty River.



EARLY SETTLER



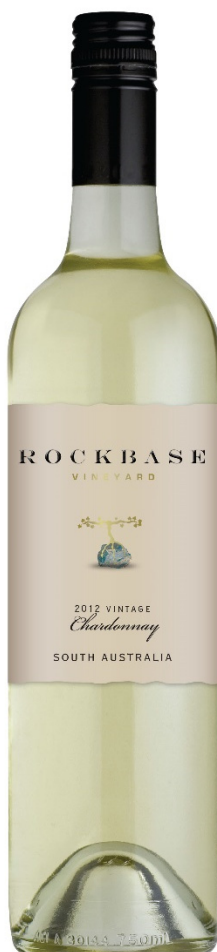
EARLY SETTLER

## Early Settler

Arriving in the 1830's, a tribute to the early settlers that have forged an important path in the South Australian wine fraternity. This wine is a tribute to those early settlers that helped to establish the Barossa Valley. Our Early Settlers, largely German population, developed its own wine culture and life style which has remained to this day.



ROCKBASE



ROCKBASE

## Rockbase

The limestone rock has dried over the course of many millennia, with the breakdown of the soil as it starts to erode causing iron sandy deposits within the soil to oxidize, thus imparting the deep orange and red hues that create rich complex characters. The wine has intense cassis fruit aromas, and is of high standard and perfectly matched tannic structure.





PITT'S HILL



PITT'S HILL

## Pitt's Hill

The Pitt family established their vineyards in the late 1800's on a fine grained Basalt volcanic rock and where it still flourishes to this day, producing the full range of fine styles of wine to the selected unique specification.



EARLY EXPLORER



EARLY EXPLORER

## Early Explorer

A tribute to Captain Charles Sturt's first journey to discover the length of the Murray River, where he extended his stay at what is now called Renmark. Renmark is the Aboriginal interpretation for 'red mud') Sturt's explorations led him to be the first man to chart the mighty Murray River: He named the river after fellow explorer Sir George Murray.

# UNIQUELY SOUTH AUSTRALIAN

South Australia is uniquely rich with its diverse grape production region, from dry desert planes, through to mountainous cool climate secluded valleys and grassy knoll filled landscape, and to brilliantly manicured vineyard filled hills with backdrop of beautiful Southern Ocean.

Adelaide is a business hub of the Australian wine industry and one of the top 10 most livable cities in the world.

It is responsible for more than half the production of all Australian wine, with its variable climate zones, altitudes and variable soil types that produce remarkable wines.



	<b>1 Adelaide</b> rated in the top 10 most liveable cities in the world!
	<b>2 Adelaide Hills</b> experience a change of pace 30 minutes from the city centre
	<b>3 Barossa</b> home to some of the world's most lauded vineyards

	<b>4 Eyre Peninsula</b> a frontier territory that surprises and delights
	<b>5 Flinders Ranges and Outback</b> beautiful landscape will stay with you forever
	<b>6 Kangaroo Island and Fleurieu Peninsula</b> everything from whale watching to wine tasting

	<b>7 Limestone Coast</b> is a treasure trove of natural wonders
	<b>8 Murray River</b> full of family fun and unique experiences
	<b>9 Yorke Peninsula</b> experience the great outdoors in all its wonder