



## PEREGRINE CHARDONNAY 2023

### TASTING NOTE:

A wonderfully pure and balanced Chardonnay that draws you in with inviting aromas of white peach, citrus blossom and hazelnut. The palate reveals depth and structure with ripe citrus flavours, fine minerality and bright acidity leading to a lingering finish.

### STYLE:

Delicate elegance underpins this finely textured wine which reflects our commitment to organic winegrowing on our Peregrine Estate vineyards in Bendigo, Central Otago.

### SEASON:

Favourable early season conditions delivering strong canopy growth lead into settled weather for an even fruit set. The hot dry summer that followed set up an early harvest and great fruit quality.



### FRUIT SOURCE:

Organically certified Central Otago Chardonnay - Peregrine Estate  
Bendigo 47%, 53% Pisa

### FERMENTATION:

Barrel fermented in French Oak Puncheons (500L) and Hogsheads (300L)

### WINEMAKING:

Organic, hand harvested, 100% whole bunch pressed. Barrel fermented with predominantly indigenous yeast and matured for 10 months in French oak puncheons and hogshead barrels. Partial malolactic fermentation.

### MATURATION:

Matured for 10 months in French oak. Partial malolactic fermentation.

### CELLARING & SERVING:

2 - 8 years, or beyond if well cellared

### ANALYSIS:

pH: 3.30 TA: 6.15 RS: <1g/L  
Brix 22.5 - 23.5 Alc: 13.5%