

2023 Peregrine

Pinot Gris

Tasting Note

Fresh bright aromatics of nectarine, pear, red apple and elderflower are elegantly balanced by a finely textured palate, with layers of Central Otago stonefruit and a lovely hint of citrus zest.

Style

Our organic Pinot Gris is dry in style showing lovely ripe fruit and a subtle texture from a small portion of barrel fermentation. The cooler climate of Central Otago allows us to maintain a refreshing acidity and great length on the palate.

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 Pinot Gris - Peregrine Estate Bendigo (88%) and Pisa (12%)
Winemaking	Cool fermentation in stainless steel tanks (60%) and older large format French oak barrels (40%), followed by four months maturation on lees with regular lees stirring of barrels.
Cellaring	2 years, or beyond if well cellared
Serving	10° ideal serving temperature
Food Match	Blue cheese & fresh fig salad
pH	3.36
TA	5.7
Residual Sugar	3.5g/L
Brix	22 - 24
Alcohol	13%

