



PEREGRINE PINOT GRIS 2024

TASTING NOTE:

Enticing aromatics including white florals, citrus zest and elderflower elegantly introduce a delicately textured palate featuring layers of fresh stonefruit, a hint of ginger and subtle minerality.

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:

Sunshine and rainfall were in line with long-term averages across the region. The flowering period was stable, warm and dry so there was an excellent, uniform fruit set and yields slightly up on average. An early autumn brought cooler conditions, allowing for excellent acid retention.



FRUIT SOURCE:

Organically certified Central Otago Pinot Gris - Peregrine Estate Bendigo (72%) and Pisa (28%).

FERMENTATION:

Cool fermentation in stainless steel tanks and older large format French oak barrels.

WINEMAKING:

A combination of whole bunch pressed and destemmed with some skin contact. Wine matured on lees for four months with regular lees stirring.

CELLARING & SERVING:

2 years, or beyond if well cellared.
10° ideal serving temperature.

ANALYSIS:

pH: 3.24 TA: 5.7 RS: 4.0 g/L
Brix: 22.2 - 24.2 Alc: 13%

