



PEREGRINE PINOT NOIR 2016

TASTING NOTE:

Dark floral and spice scents lead to wonderful red and dark fruits, with a lovely seam of minerality supported by supple tannins.

STYLE:

Purity, elegance combine with texture, concentration and length. A true reflection of the Central Otago sub regions that contribute to our Pinot Noir.

SEASON:

A cool, windy spring with the usual spring frosts was followed by a hot dry summer and a long autumn with beautiful warm days that gave lovely extended ripening.



FRUIT SOURCE:

Hand harvested from Bendigo (48%), Pisa (44%), Gibbston (8%) sub regions of Central Otago

FERMENTATION:

Fermented in open top fermenters and matured for 10 months in French oak barrels.

WINEMAKING:

A portion of the Bendigo fruit (25%) was whole bunch fermented with the remainder carefully destemmed.

MATURATION:

Matured for 10 months in French oak barrels with 25% new Oak.

CELLARING & SERVING:

Up to 10 years, or beyond if well cellared

ANALYSIS:

pH: 3.62 TA: 5.8 RS: <1g/L

Brix: 23 – 24.5 Alc: 13.5%