



2022 PEREGRINE PINOT NOIR



Season	Healthy soil moisture and warm sunshine provided strong shoot growth followed by a good flowering and fruit set. The hot, dry growing conditions through summer and early autumn ensured the resulting crop was balanced, ripe and ready for an early start to harvest.
Fruit source	Hand harvested from Bendigo (51%) and Pisa (49%) sub regions of Central Otago.
Winemaking	A combination of whole bunch and destemmed fruit fermented and hand plunged in open top fermenters, and matured for 10 months in French oak barrels.
Cellaring	Up to 10 years, and beyond if well cellared
Serving	16° ideal serving temperature
Food Suggestion	Duck, mushroom dishes & lighter red meats
Analysis	pH: 3.7 TA: 5.1 RS: <1g/L Brix : 23.5 – 24.5 Alc: 13.5%

TASTING NOTE: Exquisitely floral and perfumed, this wine shows attractive bright red fruit and cherry aromatics. The wonderfully structured palate features sumptuous depth of fruit, subtle brown spice and velvety tannins, with a lovely acidity providing both drink now and long-term cellaring opportunities.

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

Peregrine Wines | Central Otago, New Zealand
info@peregrinewines.co.nz | www.peregrinewines.co.nz

WINE WITH ALTITUDE
CENTRAL OTAGO, NEW ZEALAND



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