



2022 SADDLEBACK PINOT GRIS



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	Bendigo (66%), Pisa (23%) and Gibbston (11%) sub regions of Central Otago
Winemaking	Cool clean ferments, with limited time on lees to retain aromatics and freshness in the wines.
Serving	8° ideal serving temperature
Cellaring	1 – 2 years
Food Suggestion	Seafood and pasta dishes
Analysis	pH: 3.4 TA: 5.48 RS: 5 g/L Brix: 23.2 – 23.9 Alc: 13.5

TASTING NOTE: Enticing aromatics of white peach, pear and honeydew melon combine with a bright palate laced with quince, nectarine, and orange zest flavours.

STYLE: A cool climate Pinot Gris, dry in style showing sweet fruit flavours balanced with fresh acidity.

SADDLEBACK

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