

2023 Peregrine

# Sauvignon Blanc

## Tasting Note

Expressive aromas of feijoa, lemon zest and elderflower fuse beautifully with a palate featuring a mouth-watering fresh acidity and lime and green apple flavours.

## Style

Vibrant aromatics and great purity of flavour combine with a distinctive minerality and fine palate texture. A beautiful wine that reflects our commitment to organic winegrowing on the two sub regions that contribute to our Sauvignon Blanc.

<b>Vintage Detail</b>	Favourable early season conditions delivered strong canopy growth lead into settled winter for an even fruit set. The hot and dry summer that followed set up an early harvest and great fruit quality.
<b>Sub Regions</b>	Organically certified fruit from Central Otago - Peregrine Estate Bendigo (52%) and Pisa (48%)
<b>Winemaking</b>	A combination of whole bunch pressing and destemmed fruit with some skin contact. Cool stainless steel fermentation.
<b>Cellaring</b>	1-3 years
<b>Serving</b>	10° ideal serving temperature
<b>Food Match</b>	Seafood and antipasti
<b>pH</b>	3.14
<b>TA</b>	7g/L
<b>Residual Sugar</b>	2g/L
<b>Brix</b>	21.7-22.1
<b>Alcohol</b>	13%





