



2015 PEREGRINE PINOT NOIR



Season	A slow start to the season after a cooler spring, however this was followed by a hot, dry summer and warm autumn resulting in lovely purity of fruit with good acidity and great flavours.
Fruit source	Hand harvested from Central Otago 53% Bendigo, 40% Pisa, and 7% Gibbston
Whole bunch	30% with 10-30% whole bunch ferment. Remainder de-stemmed carefully.
Fermentation	Fermented in 7T open top fermenters
Maturation	10 months in French Oak
Cellaring	Up to 10 years, or beyond if well cellared
Serving	16° ideal serving temperature
Food Suggestion	Venison Tartare with herbs and artichoke chips
Analysis	pH: 3.65 TA: 5.5 RS: <1g/L Brix: 23.2 - 24.7 Alc: 13.5%

TASTING NOTE: Attractive florals and spice notes with layers of red and dark fruits balanced with a lovely minerality and fine supple tannins.

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

WINE WITH ALTITUDE

Peregrine | Central Otago, New Zealand

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