



## 2022 PEREGRINE 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	Organically certified Central Otago Pinot Gris - Peregrine Estate Bendigo (77%) and Pisa (23%)
Winemaking	Cool stainless-steel fermentation along with 24%-barrel ferment in large format older French oak barrels. 5 months on yeast lees.
Cellaring	2 years
Serving	10° ideal serving temperature
Food Match	Blue cheese & fresh fig salad
Analysis	pH: 3.28 TA: 5.4 RS: 4.4g/L Brix: 22.3 - 24 Alc: 13.5%

**TASTING NOTE:** Enticing aromatics of hazelnut, nutmeg, pear and white peach compliment an elegant and soft palate with fine texture and layers of grapefruit zest, ginger spice and Central Otago stonefruit.

**STYLE:** Our organic Pinot Gris is dry in style showing lovely ripe fruit and a subtle texture from a small portion of barrel fermentation. The cooler climate of Central Otago allows us to maintain a refreshing acidity and great length on the palate.

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

**WINE WITH ALTITUDE**  
CENTRAL OTAGO, NEW ZEALAND