



## 2021 PEREGRINE CHARDONNAY



Season	The 2021 season began with a warm, dry spring in Central Otago. This combined with a cooler growing season resulted in smaller bunches and berries, with lovely purity and intensity of flavour. Warm, dry days in autumn provided lovely ripening and favourable harvest conditions.
Fruit source	Hand harvested from Peregrine Estate in the Bendigo sub-region of Central Otago
Winemaking	100% whole bunch pressed. Barrel fermented with predominantly indigenous yeast and matured for 10 months in French oak puncheons and hogshead barrels. Partial malolactic fermentation.
Cellaring	2 - 5 years
Serving	12° ideal serving temperature
Food Suggestion	Poultry, pork or rich pasta dishes
Analysis	pH: 3.39   TA: 6.6   RS: <1g/L Brix : 23.1 - 23.9   Alc: 13.5%

**TASTING NOTE:** Aromas of orange blossom, nectarine and fresh nutmeg combine with delicate layers of subtly integrated oak, fine minerality and ripe citrus fruit flavours.

**STYLE:** Delicate elegance underpins this finely textured wine which reflects our commitment to organic winegrowing on the two sub regions that contribute to our Chardonnay.

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

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