



## PEREGRINE NON VINTAGE MÉTHODE TRADITIONELLE



Blend	Organically certified from Central Otago - 60% Pinot Noir and 40% Chardonnay
Sub Regions	100% Gibbston
Winemaking	Hand harvested and whole bunch pressed. Fermented separately in stainless steel and older French oak.
Maturation	Aged on lees in bottle following secondary fermentation for 18 months
Disgorged	May 2019
Food Suggestion	Kingfish ceviche with dill and apple
Analysis	pH: 3.18   TA: 6.9 RS: 5g/l   Alc: 13.0%

**TASTING NOTE:** Fresh and inviting with lifted white florals and citrus aromatics. A fine texture and creamy palate with a lovely dry finish.

**STYLE:** A wine that combines the purity of pinot noir and the bright citrus of chardonnay with the biscuity complexity of lees age, finishing with lovely length and a fine minerality.

### WINE WITH ALTITUDE

Peregrine | Central Otago, New Zealand

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