



2016 PEREGRINE CHARCOAL CREEK LATE HARVEST RIESLING (375ml)

Season	A cool and windy spring followed by a hot dry summer. A long autumn with beautiful warm days that gave lovely extended ripening.
Fruit source	100% hand harvested from Central Otago - 94% Bendigo and 6% Pisa
Fermentation	Tank fermented
Cellaring	Up to 6 years is recommended
Serving	12° ideal serving temperature
Food Match	Pungent cheeses, especially blue cheese
Analysis	pH: 3.18 TA: 8.1 RS: 100g/L Brix: 27.2 - 33.5 Alc: 12%

TASTING NOTE: A bright and fresh late harvest Riesling showing aromatics of ripe lemon, nectarine and kaffir lime.

STYLE: A elegant sweet wine with a lovely balance of fruit sweetness and fresh acidity.

WINE WITH ALTITUDE

Peregrine | Central Otago, New Zealand

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