



## 2020 PEREGRINE PINOT NOIR



Season	The 2020 season started dry and cool in Central Otago, followed by warmer temperatures throughout summer and a lovely ripening period in autumn. This resulted in smaller bunches and berries, with lovely purity and intensity of flavour.
Fruit source	Hand harvested from Bendigo (77%) and Pisa (23%) sub regions of Central Otago.
Winemaking	A combination of whole bunch and destemmed fruit fermented and hand plunged in open top fermenters, and matured for 10 months in French oak barrels.
Cellaring	Up to 10 years, and beyond if well cellared
Serving	16° ideal serving temperature
Food Suggestion	Duck, mushroom dishes & lighter red meats
Analysis	pH: 3.65 TA: 5.6 RS: <1g/L Brix : 23.1 - 24.7 Alc: 13.0%

**TASTING NOTE:** Rich red berry aromatics and underlying spice notes fuse with a delicately structured palate layered with hints of cacao, gorgeously pure fruit, subtle oak and silky tannins.

**STYLE:** Purity, elegance combine with texture, concentration and length. A true reflection of the Central Otago sub regions that contribute to our Pinot Noir.

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

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