



2022 SADDLEBACK ROSE



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	Harvested from three sub-regions of the Central Otago - Peregrine Estate Bendigo (14%), Gibbston (21%) and Pisa (65%).
Winemaking	Whole bunch and skin contact portions, followed by a cool stainless steel fermentation.
Serving	8° ideal serving temperature
Cellaring	1 – 2 years
Food Suggestion	Serve with or without food
Analysis	pH: 3.30 TA: 5.8 RS: 5.0 g/L Brix 19.3 – 21.8 Alc: 13.0%

TASTING NOTE: Lovely crisp bright aromatics of red fruits and florals followed by a light and refreshing palate with fresh summer berries and a morish finish.

STYLE: Soft pink, bright and fruity, a vibrant summer wine to enjoy with or without food.

SADDLEBACK

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