



2021 PEREGRINE RIESLING

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	Organically certified and hand harvested from Peregrine Bendigo Estate (18%) and Pisa (82%), Central Otago.
Winemaking	A combination of whole bunch press and skin contact followed by a long, cool fermentation in stainless steel.
Cellaring	10 years
Serving	8° ideal serving temperature
Food Match	Seafood
Analysis	pH: 2.96 TA: 7.95 RS: 5.6g/L Brix: 20.0-21.9 Alc: 12.5%

TASTING NOTE: A delicate Riesling with a finely textured palate featuring elegant minerality, lime zest and preserved lemon flavours which combine beautifully with floral, citrus and lemongrass aromatics.

STYLE: A delicate and textural dry Riesling with fine acidity.

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WINE WITH ALTITUDE
CENTRAL OTAGO, NEW ZEALAND