



2022 PEREGRINE SAUVIGNON BLANC



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	Organically certified fruit from Central Otago - Peregrine Estate Bendigo (55%) and Cromwell Basin (45%)
Winemaking	A combination of whole bunch pressing and destemmed fruit with some skin contact. Cool stainless-steel fermentation.
Cellaring	1 - 3 years
Serving	10° ideal serving temperature
Food Match	Seafood and antipasti
Analysis	pH: 3.18 TA: 6.5 RS: 2.5g/L Brix: 22.0 - 22.5 Alc: 13%

TASTING NOTE: Expressive aromas of kaffir lime, honeydew melon and guava fuse beautifully with a delicately textured palate of lemongrass, luscious citrus and tropical fruit.

STYLE: Vibrant aromatics and great purity of flavour combine with a distinctive minerality and fine palate texture. A beautiful wine that reflects our commitment to organic winegrowing on the two sub regions that contribute to our Sauvignon Blanc.

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WINE WITH ALTITUDE
CENTRAL OTAGO, NEW ZEALAND