



2022 PEREGRINE ROSÉ



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 (23%) and Pisa (77%).
Harvesting	100% hand harvested.
Winemaking	Whole bunch pressed with limited skin contact, followed by cool fermentation.
Cellaring	Drink now
Serving	8 - 10° ideal serving temperature
Food Suggestion	Light salads and seafood dishes
Analysis	pH: 3.24 TA: 5.7 RS: 3g/L Brix: 21.5 - 22.6 Alc: 12.5%

TASTING NOTE: Prettily perfumed with pomegranate, watermelon and crushed red berries. Elegant fruit sweetness combines with a lovely soft and creamy palate and a refreshing dry finish.

STYLE: Blush pink, fragrant and fresh, a gorgeous summer wine to be enjoyed with or without food. A lovely wine that reflects our commitment to organic winegrowing on the two sub regions that contribute to our Rosé.

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WINE WITH ALTITUDE
CENTRAL OTAGO, NEW ZEALAND