



PEREGRINE

2016 PEREGRINE PINOT NOIR

THE STORY - Taking a “hands on” approach to growing and winemaking since 1998, the McLachlan family strive to produce wines that embody the absolute best of Central Otago. A passion for the land runs in our family and is the hallmark of Peregrine as a brand.

THE BIRD - Our wines are named in honour of New Zealand’s endemic falcon (Karearea in Maori), a bird that combines both power and finesse, the essence of Peregrine’s range of wines. Peregrine is proud to actively support conservation efforts to help sustain and increase the falcon population in the region.

THE REGION - The Peregrine Winery and its vineyards are located in the southernmost grape growing region in the world at latitude 45 South, inland Central Otago, the heart of New Zealand’s South Island. A region of towering mountains, river valleys, and alluvial schist soils, offering unique and complex characteristics to our wines.

THE LAND - Central Otago’s windblown loess soils formed as numerous glacial events ground schist rock into powder soil and created multiple terraces in the semi-arid inland basin. The soil profile is therefore typically free draining and mineral rich.

THE PROCESS - In the heart of Central Otago, we source our fruit from three sub-regions - 48 % Bendigo, 44% Pisa, and 8% Gibbston - selected for the distinct characters each location brings to the wine. 100% hand harvested in Central Otago. 25% of the Bendigo fruit was whole bunch fermented with the remainder carefully destemmed. 10 months in French Oak.

THE SEASON - A cool and windy spring with the usual spring frosts, followed by a hot dry summer. A long autumn with beautiful warm days that gave lovely extended ripening.

STYLE - Dark floral and spice scents lead to wonderful red and dark fruits, with a lovely seam of minerality supported by supple tannins. A true reflection of the three Central Otago sub-regions that contribute to our Pinot Noir.



pH	3.58
TA	5.7
R/S	<1g/L
Brix	23.0 - 24.2
Alc	13.5 %
Cellaring	3 - 6 years