



MOHUA

2017 MOHUA PINOT NOIR

THE STORY - Driven by one family's passion for great winemaking, Mohua Wines was founded in 2009 to create exceptional wines from some of New Zealand's highest quality regions. Our focus is on merging that vision with sustainable practices to craft wines that capture the essence of their environment, while improving the land that creates them.

THE MOHUA – A small colorful bird that can only be found in the pristine and majestic forests of New Zealand's South Island. Once abundant, they are now classified as an endangered species, surviving in only remote areas. Mohua Wines is committed to helping ensure these stunning choristers flourish and regain their rightful place among New Zealand's unique fauna.

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 – 39% Bendigo, 50% Pisa, and 11% Gibbston - selected for the distinct characters each location brings to the wine. 100% hand harvested and aged months in older French oak barrel's.

THE SEASON - An early bud burst was followed by a very windy spring and early summer and a much cooler summer. However a lovely long autumn allowed for extended ripeness. Small berries and bunches gave great fruit concentration.

STYLE - Bright floral and savory aromas. Rich and round with wild raspberry, black currant, and sweet spice flavors. A round, luscious and fruit forward Pinot Noir with lots of flavors and lovely soft tannins.



R/S	<1 g/l
Alcohol	13.5 %
pH	3.6
TA	6.0
Brix	23.0 – 24.2
Cellaring	2 - 4 years