



## 2014 MOHUA PINOT NOIR



Season	Warm early spring, cooler mid-summer, followed by a warm late summer and autumn
Fruit source	100% hand harvested in Central Otago. 43% Bendigo, 40% Pisa, 17% Gibbston
Destemmed	100%
Maturation	10 months in older French Oak
Cellaring	2 – 4 years
Serving	16° ideal serving temperature
Food Match	Lamb, or duck, salami and cold meats
Analysis	RS: <1g/L   TA: 6.5   pH: 3.56 Brix: 22.8 – 24.5   Alc: 13%

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**TASTING NOTE:** Bursting with floral aromas and redcurrant perfume. Rich and juicy with delicious raspberry, hints of wild strawberry and spice flavours.

### MOHUA

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