



2015 MOHUA PINOT NOIR



Season	A slow start to the season after a cooler spring, however this was followed by a hot, dry summer and warm autumn resulting in lovely purity of fruit with good acidity and great flavours
Fruit source	Central Otago 100% hand harvested 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 pH: 3.56 TA: 6.5 Brix: 22.8 – 24.5 Alc: 13%

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

MOHUA

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