



2016 MOHUA PINOT NOIR

Season	A slow start to the season with a cool, 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.
Fruit source	Central Otago 100% hand harvested 7% Bendigo, 51% Pisa, 42% Gibbston
Destemmed	100%
Maturation	10 months in older French Oak
Cellaring	2 – 4 years
Serving	16° ideal serving temperature
Food Match	Beef brisket croquettes with Asian coleslaw
Analysis	RS: <1g/L pH: 3.6 TA: 5.85 Brix: 23.4 – 24.7 Alc: 13.5%

TASTING NOTE: Bursting with floral aromas and red cherry. Rich and juicy with delicious raspberry, black cherry and sweet spice flavours.

STYLE: A wonderful expression of Central Otago Pinot Noir. A round, luscious and fruit forward Pinot Noir with lots of flavours and lovely soft tannins.

MOHUA

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