

# VINO FINO

Explore a World of Wine

## PEREGRINE PINOT GRIS 2025



\$28.99

Product Code:	4594	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
Producer:	<a href="#">Peregrine Wines</a>	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Gold Medal - New Zealand Organic Wine Awards 2026

##### Winery notes (2025 Vintage)

"Inviting aromas of orange blossom, pear and ginger open to a luscious palate of stonefruit and quince, supported by silky texture and a lingering brown spice and ginger finish. Our organic Pinot Gris is dry in style, and the cooler climate of Central Otago allows us to maintain a refreshing acidity and great length on the palate.

Organically certified Central Otago Pinot Gris - Peregrine Estate Bendigo (95%) and Pisa (5%). Cool fermentation, 50% in stainless steel tanks. 50% in older large format French oak barrels, providing delightful mid palate texture. A combination of whole bunch pressed and destemmed with some skin contact. Wine matured on lees for four months with regular lees stirring."

Reviews for previous vintages below...

##### Rated Excellent & 93/100 Cameron Douglas MS, February 2024 (2024 Vintage)

"Quivering new release aromas of fresh green pear and apple, a mineral quartz saline quality. Fresh, ripe and exuberant. Just dry on the palate with core flavours of pomaceous fruits, apple and pear, a light white pepper spice and mineral baseline. Plenty of acidity and freshness, immediately drinkable and ready from day of purchase through 2028."

##### 91/100 Stephen Wong MW, The Real Review, December 2025

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(2023 Vintage)

"A subtle wine with hints of quince, sweet herbs, elderflower, green pear and mushroom. The crisp palate is equally restrained with a grainy texture and light body, finishing just off-dry and quietly sustained. Give it a few more months in bottle to express itself and enjoy over the near-term."

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**4 Stars Cuisine NZ Pinot Gris Tasting 2024** (2023 Vintage)

"Medium coloured with aromas of ripe stone fruits, pears and florals on the nose which also come through with lovely intensity on the palate. Off-dry with lovely acid length and balance in place. Well balanced with a lifted bright finish."

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**91/100 Gary Walsh, The Wine Front, June 2024** (2023 Vintage)

"Pear and musk perfume, medium weight, good acid cut, chalky texture, a tonic/citrus rind bitterness on a finish of good length. A bit more understated and lively than many NZ Gris, and nice to drink."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch