

# VINO FINO

Explore a World of Wine

## PEREGRINE PINOT GRIS 2026



**\$29.99**

|               |                                 |          |                   |
|---------------|---------------------------------|----------|-------------------|
| Product Code: | 4594                            | Closure: | Screw Cap         |
| Country:      | New Zealand                     | Unit:    | Each              |
| Region:       | Central Otago                   | Volume:  | 750ml             |
| Style:        | White                           | Alcohol: | 13.5%             |
| Variety:      | Pinot Gris                      | Grape:   | 100% Pinot Gris   |
| Producer:     | <a href="#">Peregrine Wines</a> | Natural: | Certified Organic |



New Zealand  
Wide  
Delivery



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orders \$150.00  
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### TASTING NOTES

#### Winery notes (2026 Vintage)

"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. This elegant expression of Pinot Gris invites you in with fresh, floral fragrance of orange blossom and nectarine. Nashi pear, citrus zest and pink grapefruit flavours balance with bright acidity and a fine mineral finish.

Organically certified Central Otago Pinot Gris - Peregrine Estate Bendigo (77%) and Pisa (23%). Predominantly machine harvested fruit, inoculated with specific Pinot Gris yeast strains. 80% cool tank fermentation to retain aromatics and natural sweetness, and 20% barrel fermented to gain texture and mouthfeel. Fermented dry, and matured on lees for five 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 (2023 Vintage)

"A subtle wine with hints of quince, sweet herbs, elderflower, green pear and mushroom. The crisp palate is equally

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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