

VINO FINO

Explore a World of Wine

PEREGRINE PINOT NOIR ROSÉ 2024



\$27.99

Product Code:	4485	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Style:	Rosé	Alcohol:	13.0%
Producer:	Peregrine Wines	Grape:	100% Pinot Noir
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

From one of Central Otago's top pinot noir producers comes this utterly delicious and beautifully packaged rosé. 100% Pinot Noir and certified organic, the Peregrine rosé is crisp, dry (4.0g/L rs) and oh so refreshing. This is sure to be a popular wine so grab it whilst we still have some stock!

Winery notes (2024 Vintage)

"Pretty and delicate, fresh strawberry, rose water and cherry blossom aromas fuse with a silky and elegant palate showing cranberry, watermelon and pomegranate characters with a refreshing dry finish. Blush pink, fragrant and fresh, a gorgeous summer wine to be enjoyed with or without food. A lovely wine that reflects our commitment to organic winegrowing on the two sub-regions that contribute to our Rosé.

Organically certified fruit from Central Otago - Peregrine Estate Bendigo (84%) and Pisa (15%)."

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

"Strawberry and cherry red with a hue of pale orange and very bright leads to a bouquet of red and yellow plums, red zinger tea and raspberry. Delicious on the palate, a silky-cream touch with flavours of plum and cherry, strawberry and red apple skin. Acidity offers contrast and grip as well as freshness and carries the fruit flavours nicely across the palate. Well made and ready to drinking from day of purchase through end of summer 2027."

Reviews for the 2023 vintage below...

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4 Stars Cuisine Rosé Tasting, December 2023 (2023 Vintage)

"A pale salmon pink in the glass with fresh lemon citrus and summer berry fruits on the nose and through the palate. The palate is restrained and elegant with the focus on texture and acidity both of which are present in spades. Fresh and satisfying. "

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