



2022 MOHUA PINOT NOIR



Season	Healthy soil moisture and warm sunshine provided strong shoot growth followed by a good flowering and fruit set. The hot, dry growing conditions through summer and early autumn ensured the resulting crop was balanced, ripe and ready for an early start to harvest.
Fruit source	Central Otago fruit from Peregrine Bendigo Estate, Gibbston and select Cromwell basin sites.
Winemaking	Mostly destemmed with a small portion of whole cluster fermentation, and 10 months maturation in older French Oak.
Cellaring	4-6 years
Serving	16° ideal serving temperature
Food Match	Game, pork or lamb dishes
Analysis	pH: 3.57 TA: 5.25 RS: <1g/L Brix: 23.2 – 24.5 Alc: 13.5%

TASTING NOTE: An appealing Pinot Noir with rich ripe fruit from a lovely warm vintage. Aromas of red cherry and wildberry combine beautifully with enticing red and dark fruit flavours, lovely brown spice and soft supple tannins.

STYLE: A pure expression of Central Otago Pinot Noir. Luscious and fruit focused with great flavour and soft supple tannin.

MOHUA

Peregrine | Central Otago, New Zealand

Mohua Wines | New Zealand

www.mohuawines.co.nz