



2016 PINOT NOIR KEGGED

Flavour Profile

As a personal favorite of Mt. Beautiful's owner David Teece, it's incredibly important for our Pinot Noir to showcase the best aspects of the varietal. Subtlety is the secret inside this wine. It begins with sophisticated floral fragrances of violets and blackberries, while showcasing an elegant medium-weight palate that features ripe blackberry fruit, earthiness and subtle tannins.

Winemaker Notes

Overall 2016 was a very good vintage for Pinot Noir. Excellent flowering led to even but very full bunches and well-balanced vines. Summer had warm nights and the cooling easterly winds helped to slow ripening.

Harvest started early on the 22nd of March. The fruit was hand-picked, destemmed and gravity fed to tank. Blocks were fermented separately with each comprising of multi-clonal blends. This helped add complexity and aid in the integration of flavours. Seven days of cold soaking were followed by a fast fermentation, plunging twice a day to achieve an aromatic wine with good tannin balance. After two weeks of post-fermentation maceration, the grapes were pressed with the juice from the free-run and the pressings kept separate. The wine was then aged for 10 months in French oak barrels; 15% of which were new. Finally the wine underwent malolactic fermentation in barrel before being racked once and lightly fined with egg whites prior to being keged in May.

The Perfect Match

Pair our Mt. Beautiful Pinot Noir with crispy duck, wild pork, water cress sandwiches, spring lamb or a romantic mood.

For The Aficionado

Planted 2004-2013 94000 Vines
8 Blocks @2.2x1.0 metres
21.6 hectares

Our Pinot Noir is planted on the Southern section of our vineyard, which has the highest elevation, providing extra warmth and less exposure to frost. In addition, our vines are closely planted to reduce vigour, resulting in lower crop levels and allowing us to ripen these grapes to achieve a true expression of this variety. We hand tend all our Pinot Noir throughout the season and at harvest.

Our mix of Pinot Noir clones were specifically chosen for their flavour profile with 50% of the vineyard planted in Burgundy clones. Clone 667 fills out the middle palate, while 777 provides a long finish. The rest of the vines are a mixture of eleven other clones, including UCD 5, UCD 6, 114, 115, Mariafeld, AM10, 4, 5, 943 and Abel. The aim of these selections is to build sound palate structure in the wine, providing a vibrant ruby colored wine with ripe fruit, subtle tannins, great length and persistence of flavor.



Tap handle



WINERY | VINEYARD | FARM

USA

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Appellation

North Canterbury, New Zealand

Analysis

acidity: 5.65 g/L
alc: 13.5 %
ph: 3.74 g/L
residual sugar: <1 g/L

Kegged

May 2017

