

Mt. Beautiful

NORTH CANTERBURY NZ



Flavor Profile

Anyway you look at it, our Pinot Noir is the pinnacle of what we at Mt. Beautiful are all about. Subtlety is the secret inside this wine. It begins with sophisticated fragrances of black cherries and violets while showcasing an elegantly expressive palate of ripe bramble fruit and subtle tannins. As the personal favorite of our owner David Teece, it's incredibly important for our Pinot Noir to showcase the best aspects of the varietal, therefore it is grown in the highest elevation in the vineyard.

Winemaker Notes

Overall, 2011 was an excellent vintage in North Canterbury. A warm start to the season ensured a fast even flowering, delivering good but balanced yields. Summer was later than usual with harvest starting in mid-April. The fruit for this Pinot Noir was de-stemmed and gravity fed to tank. Blocks were fermented separately, as blends of different clones, to add complexity and aid integration of flavors. Seven days of cold soaking were followed by a fast ferment, with plunging twice a day to achieve an aromatic wine with good tannin balance. After two weeks of post-ferment maceration, the grapes were pressed, with free-run and uniquely hand-blended. The wine was then aged for 10 months in French oak barrels; 25% of which were new. The wine underwent Malo-lactic ferment in barrel and was racked once and lightly fined with egg whites prior to bottling.

The Perfect Match

Pair our Mt. Beautiful Pinot Noir with crispy duck, Asian inspired dishes, spring lamb, or a romantic mood.

For The Aficionado

Planted 2004-2011
4 Blocks
14 hectares
63225 Vines
@2.0x1.0 metres

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

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

www.mtbeautiful.co.nz

New Zealand

PO Box 3
Cheviot 7341
New Zealand
P: +64 3 3192993
info@mtbeautiful.co.nz

USA

PO Box 1913
Benicia CA 94510, USA
P: +1 707 745 3649
F: +1 707 745 3628
info@mtbeautiful-usa.com

Appellation

North Canterbury

Analysis at Bottling

Alcohol 13.5
TA 5.6
RS <2g/l
pH 3.6

Bottled

March 2012

Production

3000

