



Flavour Profile

Our Pinot Gris is an invitation to experience the unexpected. Aromatically the wine is floral featuring scents of jasmine and lilac. On the palate, it is full-bodied with luscious ripe pear flavours backed by sensuous texture and crisp, clean, ripe Victoria plums followed by a cream-like finish.

Winemaker Notes

2015 was an exceptional vintage for Pinot Gris with fruit that was spectacularly aromatic. We hand-picked in two batches with the earlier pick emphasizing aromatics and good acidity. The later pick of very ripe fruit focused on unctuous concentration and texture. Hand harvesting, gentle whole bunch pressing and fermentation in a mix of old oak and stainless steel tanks contributed to the silky texture of this wine. The Pinot Gris juice is then aged on yeast lees to add required elements to the palate structure and aromas.

The Perfect Match

Pair our Mt. Beautiful Pinot Gris with pasta, chicken, salmon, pork and especially rowdy dinner guests.

For The Aficionado

Planted 2005-2006	11733 vines	4.2895 hectares
1 block	@2.4x1.5 metres	6.9 tonnes / hectare
		2.8 tonnes / acre

The Pinot Gris is planted on the warm slopes of a north facing hill block of natural un-contoured land, sloping from 55m to 32m above sea level. This site is well suited for Pinot Gris as it is out of the cooler and lower surrounding areas, and the soil mix of silt loam and clay provide excellent water-holding properties. It is all hand tended throughout the season and at harvest.

A variety of Pinot Gris clones have been planted including German Geisenheim clone 2/21, new clonal selections from South Africa (e.g. clones 7a, 14a and 52b and the Berryismith clone), which all provide a full-bodied, textural wine with a richness in the mid palate

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.5%
TA 5.8g/L
RS >1 g/L
pH 3.4

Bottled

February 2016

Production

1450 cases

Suggested Retail Price

18.99 USD
24.00 NZD

