Mt. Beautiful
NORTH CANTERBURY NZ

WINERY | VINEYARD | FARM

TOITŪ NET CARBON ZERO PAS 2050 PRODUCT

NEW ZEALAND SUSTAINABLE WINEGROWING

Mt. Beautiful

North Canterbury **PINOT GRIS** 2024

NEW ZEALAND WINE

Flavor Profile

Produced from Pinot Gris (100%) the fruit was harvested in the cool of the morning then the juice drained and lightly pressed immediately on arrival at the winery The majority of the Pinot Gris juice was fermented in tank using an aromatic yeast while a small volume of juice was fermented in a neutral oak barrel. The barrel offers a textural component to the palate without exhibiting any oak influence. Our 2024 Pinot Gris is floral and perfumed with notes of nashi pears, spice and red apple skin that combines beautifully with a creamy, textural palate and freshness of acidity giving a lovely long finish. The wine is just off dry, vibrant and perfect for any occasion.

Winemaker Notes

2024 was an outstanding vintage for North Canterbury. A hotter summer than in recent years meaning that harvest was one of the earliest on record. Vintage itself was a dream with a few rain days but nothing that hindered harvest. The Pinot Gris itself held onto its acidity and ripened slower than some of the other varieties resulting in a harvest date of 28th March. The aim of our Pinot Gris is to provide a wine that showcases real purity and fragrance easily achievable from the vineyard and region combining with intrigue on the palate through texture. To achieve this, the juice is lightly pressed to ensure the level of phenolics are kept low and the juice is inoculated with an aromatic yeast and fermented at a steady 120C. To add the texture a portion of the juice is fermented in a neutral old French oak barrel. This equated to 7% of the blend. The wine in tank and barrel were left on its lees post ferment for 3 months to build richness and texture. Whilst the barrel was fermented to dryness, the tank portion was stopped with a small amount of residual sugar to create a style that is just off dry providing body and balancing the wine's acidity. The Pinot Gris was bottled in September 2024 to retain maximum freshness and vibrancy.

The Perfect Match

Our Mt Beautiful Pinot Gris pairs perfectly with fresh salmon, shellfish or a spicy refreshing salad.

For The Aficionado

Pinot Gris

Planted 2005-2006	Spacing 2.4m x 1.5m	Yield of 6.41T/ha (2.59T/ac)
Block used: O	2,777 vines per hectare	

Mt Beautiful consists of a single estate vineyard set across 85Ha of undulating slopes and aspects creating a unique tapestry of flavors. The Pinot Gris is planted on the Southern section of the vineyard with a North facing aspect. This has the highest elevation and produces extra heat accumulation and less frost risk.

The Pinot Gris consists of the Berrysmith, Orvaille and GN 2-21 clones giving slight differences in their flavor profiles that complement each other and provide subtle nuances to the overall blend through aromatics and phenolic mouthfeel to the wine.

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
info@mtbeautiful-usa.com

Appellation

North Canterbury

Analysis at Bottling

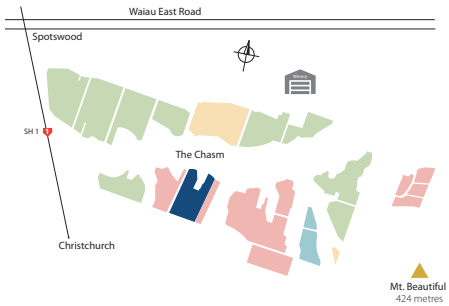
Alcohol 14.3%
TA 5.4 g/L
RS 4.1 g/L
pH 3.38

Bottled

19 September 2024

Production

379 cases

Suggested Retail Price

19.99 USD
24.00 NZD