

Mt. Beautiful

North Canterbury **ROSÉ** 2016

NEW ZEALAND WINE



Flavor Profile

Traditionally made Rosé produced from Pinot Noir juice that was pressed off after a period of light contact and fermented in barrel and tank. Our 2016 vintage boasts floral notes and intense sweet red berry aromas on the nose, while offering a dry palate that's creamy in texture with good acidity. With hints of fresh-cut watermelon and pink grapefruit, this wine is medium bodied with a considerable finish.

Winemaker Notes

2016 was a great year for Pinot Noir and perfect for making our new Rosé wine, a blend of our eight Pinot Noir vineyard blocks. Thirty percent of this wine was made by the saignée method (where freshly pressed juice is bled off after making contact with the grape skins for a short duration), and the other seventy percent was crushed and left to macerate for 24 hours, pressed and then reserved in stainless steel tanks. Twenty percent of the total blend was then barrel fermented, bringing more texture and a creamy mouth feel to the wine. Fermentation lasted 14 days at a closely monitored average temperature of 16 degrees Celsius. We aimed for a relatively long ferment to allow for clean, complex flavors to be exhibited.

The Perfect Match

Our Mt. Beautiful Rosé pairs beautifully with a goat cheese tart, prosciutto salad, fresh pan seared scallops and a warm summer's day.

For The Aficionado

8 blocks Planted 2004 – 2013 @2.2 x 1.0 metres
94000 vines 21.592 hectares

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 vigour 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 flavour profile with 50% of the vineyard planted in Burgundy clones. Dijon clone 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.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.0%
TA 5.4g/L
RS <1 dry
pH 3.47

Bottled

September 2016

Production

494 cases

Suggested Retail Price

\$15.99 USD
\$21.50 NZD

