



WINERY | VINEYARD | FARM



Flavor 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

Picking of our 2016 Pinot Noir began on the 22nd of March. It was 100% handpicked, bunch sorted and destemmed. The Pinot Noir then went through a cold soak for five days, then a fast and hot fermentation, followed by an extended period of post ferment maceration.

A combination of very gentle pumping over and plunging was used. We ferment all our Pinot Noir blocks separately in varying sized vessels. This helps preserve each block's individuality and unique character. It is the hot ferment and gentle handling that give us the soft subtle tannins in this wine. Once the tannins have integrated to our liking, the skins are gently pressed, keeping the free run and pressings separate. The 2016 Mt. Beautiful Pinot Noir was barrel aged for 10 months in a combination of 25% new and used French oak barrels. Malolactic fermentation occurred in barrel before being racked and lightly fined with egg whites. The wine was then bottled on the 23rd of March 2017.

The Perfect Match

Pair our Mt. Beautiful Pinot Noir with Miles Davis, rare roast beef and horseradish sauce, hard salty cheeses like Pecorino Romano or moussaka on a rainy night.

For The Aficionado

Planted 2004-2013	94000 Vines	21.6 hectares
8 Blocks	@2.2x1.0 metres	3.7 tonnes/hectare
		1.5 tonnes/acre

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 vigor, 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 flavor 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.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol	13.5%
TA	5.0 g/L
RS	<1.0 g/L
pH	3.35

Bottled

March 2017

Production

2200 Cases

Suggested Retail Price

27.99 USD
30.00 NZD

