



W I N E R Y | V I N E Y A R D | F A R M



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

2017 was an interesting vintage for Pinot Noir. A very hot start to the season led to great shoot growth and bunch formation. Towards the end of the season the weather cooled significantly, and we experienced rain events at tricky times. This led to a slower ripening period, which was great for acid retention, but touchy for sugar levels. Picking started on the 31st of March and finished on the 18th of April; nine days later than 2016. The fruit 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. All our Pinot Noir blocks were fermented separately in varying sized vessels which helped preserve each block's individuality and unique character. The hot fermentation and gentle handling 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. Our 2017 Mt. Beautiful Pinot Noir was barrel aged for 10 months in a combination of 20% 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 16th of March 2018.

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 2004-2019 907 rows, 98,572 vines Yield: 6 T/ha (2.5 T/ac)
9 blocks, 27.7 ha (68.5 ac) Spacing: @2.0 x 1.0 m

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 flavor.

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 13.0%
TA 5.8 g/L
RS <3.0 g/L
pH 3.8

Bottled

March 2018

Production

2,250 cases

Suggested Retail Price

27.99 USD
30.00 NZD

