



Flavor 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 flavors backed by sensuous texture and crisp, clean, ripe Victoria plums followed by a cream-like finish.

Winemaker Notes

The 2016 was a good vintage for Pinot Gris; fully mature and aromatically sound fruit was harvested in two batches. An early pick emphasized harmony, aromatics and good acidity, while the later pick was very ripe with unctuous concentration and texture. The texture is emphasized through hand harvesting, gentle whole bunch pressing, and fermentation in a mix of old oak and stainless steel tanks. The Pinot Gris is then aged on yeast lees to add complementing elements to the palate and aroma.

The Perfect Match

Pair our Mt. Beautiful Pinot Gris with chicken and bacon carbonara or whole baked Chinook salmon 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 Berrysmith 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 14.0%
TA 5.4g/L
RS >1 g/L
pH 3.46

Bottled

March 2017

Production

246 cases

Suggested Retail Price

18.99 USD
24.00 NZD

