



#### **Flavor Profile**

Anyway you look at it, our Pinot Noir is the pinnacle of what we at Mt. Beautiful are all about. Subtlety is the secret inside this wine. It begins with sophisticated fragrances of black cherries and violets while showcasing an elegantly expressive palate of ripe bramble fruit and subtle tannins. As the personal favorite of our owner David Teece, it's incredibly important for our Pinot Noir to showcase the best aspects of the varietal, therefore it is grown in the highest elevation in the vineyard.

## **Winemaker Notes**

2012 was definitely a challenging season! A very cool spring led to a cool summer and an exceptionally late harvest. However, the nerve-wracking experience was followed up by the saving grace of fantastic autumn weather. This aligned with low yields meant we harvested good clean fruit with sufficient balance and ripeness. The fruit for the 2012 Pinot Noir was de-stemmed and gravity fed to tank. Blocks were fermented separately as blends of different clones to add complexity and aid integration of flavors. After two weeks of post-ferment maceration, the grapes were pressed and uniquely hand-blended. The wine was then aged for 10 months in French oak barrels; 15% of which were new. The wine underwent malolactic fermentation in barrel and was racked once and lightly fined with egg whites prior to bottling.

### **The Perfect Match**

Pair our Mt. Beautiful Pinot Noir with crispy duck, Asian inspired dishes, spring lamb, or a romantic mood.

# For The Aficionado

Planted 2004-2011 4 Blocks 14 hectares 63225 Vines @2.0x1.0 metres

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 flavour.

### www.mtbeautiful.co.nz

#### **New Zealand**

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### **Appellation**

North Canterbury

## **Analysis at Bottling**

Alcohol 12.5% TA 6.2 g/L RS <2 g/L pH 3.76

### Bottled

April 2013





