



Flavor Profile

The 2017 Mt. Beautiful Rosé is a blend of 70% Pinot Noir and 30% Pinot Gris. Salmon pink in appearance with delicate floral notes and sweet red berry aromas on the nose. Hints of white peach and pink grapefruit on a dry palate that's creamy in texture and has good acidic drive. This is a medium bodied wine with a considerable finish.

Winemaker Notes

2017 was a good year for Rosé. The Pinot Noir portion (70%) of the blend was picked from Block N, which sits at an elevation of 70 meters above sea level, facing north on a gentle slope. It was picked on April 4th with low sugar levels and good acidity to retain crispness and vibrancy. The fruit was then destemmed and macerated for 24 hours to fix its color, followed by being fermented in tank and barrel. This Pinot Noir component gives the wine delicate and soft floral and berry notes. The Pinot Gris portion (30%) was pressed directly to tank, then settled for 24 hours before the relatively clear juice was racked and fermented in stainless steel. This adds a more robust yet subtle, savory quality to the wine. Twelve percent of the total blend was barrel fermented, bringing more texture and a creamy mouth feel. Fermentation lasted between 14 and 18 days at a closely monitored average temperature of 16 degrees Celsius. We aimed for a long fermentation 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

Pinot Noir (70%)

Planted 2004 – 2013 21.592 hectares
8 blocks 3.7 tonnes / hectare
94000 vines 1.5 tonnes / acre
@2.2 x 1.0 metres

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 vigour, 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.

Pinot Gris (30%)

Planted 2005 – 2006 4.2895 hectares
1 block 6.9 tonnes / hectare
11733 vines 2.8 tonnes / acre
@2.4 x 1.5 metres

The Pinot Gris is planted on the warm slopes of a north facing hill block of natural uncontoured 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.

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
F: +1 707 745 3628
info@mtbeautiful-usa.com

Appellation

North Canterbury

Analysis at Bottling

Alcohol 13.0%
TA 4.7g/L
RS 1g/L
pH 3.55

Bottled

October 2017

Production

778 cases

Suggested Retail Price

15.99 USD
21.50 NZD

