



Flavour Profile

Our first ever Barrel Select Pinot Noir begins with sophisticated floral fragrances of violets and blackberries, underpinned by subtle power and savoury bacon-like aromas. On the palate this elegant wine reveals a veiled depth of intense bramble-like fruit, earthiness and subtle chalky tannins that run right through the mouth. The wine finishes with an echo of that toasty crisp bacon fat, and with a clarity of fruit and good persistent flavour.

Winemaker Notes

2015 was arguably the best vintage for Pinot Noir we have experienced yet at Mt. Beautiful, and also the first vintage in our brand new winery facility, purpose built for hand tended varietals. Good flowering led to even bunches and well-balanced vines. Although the summer season was warmer than normal, cooling easterly winds helped to slow ripening.

The two different blocks that make up our Barrel Select Pinot Noir were fermented separately, each comprising of multi clonal blends. This helps add complexity and blend the flavours. Seven days of cold soaking were followed by a fast fermentation, with gentle plunging twice a day. The grapes were pressed after two weeks' of post-fermentation maceration to achieve a fine integration of tannins.

Comprised of only free run juice, the two batches were then aged separately for 11 months in 10 French oak barrels; 45% of which were new, each toasted at varying levels to achieve a specific aroma and taste profile. The wine then underwent malolactic fermentation in barrel, and was racked once before being blended and lightly fined with egg whites. It was then returned to older barrels for an additional seven months prior to a final racking, polishing filtration and then bottling in November 2016.

The Perfect Match

Pair our Mt. Beautiful 10 Barrels Pinot Noir with wild mushroom risotto, spring lamb and a winter's day at the beach.

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 Barrel Select Pinot Noir comes from M Block West and M Block Gully, planted on the Southern section of our vineyard and at the highest elevation providing extra warmth and less exposure to frost. All our Pinot Noir is hand tended throughout the season and at harvest. 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. Our mix of Pinot Noir clones were specifically chosen for their flavour 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 from this block are a mixture of UCD 5, UCD 6, 114, 115, Mariafeld, AM10 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 flavour.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.0%
TA 5.7
RS <1 g/L
pH 3.77

Bottled

November 2016

Production

229 Cases

Suggested Retail Price

45.00 USD
50.00 NZD

