

2017 Pinot Noir Reserve

This Pinot Noir was hand selected from various specific clones in our single estate vineyard in Gibbston, and hand harvested over 6 days between the 2nd – 7th April 2017.

13% whole bunch, the fruit was fermented in stainless steel open top fermenters with an average fermentation time of 25 days.

The wines were then gently drained and pressed to 225L French oak barriques of which 41% were new French oak. They were then rested and matured for ten months after which our Winemaker selected individual barrels for the Reserve selection.

Tasting Notes

Rich violet, blueberry and thyme aromatics followed by a lithe elegant textural palate showing fruit sweetness drive and length.

Enjoy With

A lovely match with most foods due to it not being a heavy red. Try it with mushrooms, beef, pork, herb dishes and even fish.

Optimum Drinking

A stunning drop now to share with friends or keep for a special occasion.

Technical Details

PH 3.60
TA 6.0 g/L
Alc 12.5%

Mt Rosa

SINGLE VINEYARD / FAMILY OWNED / HAND-PICKED
Gibbston Back Road, RD1 Queenstown, Central Otago | www.mtrosa.co.nz

