

Mt Rosa 2016 Pinot Noir

This Pinot Noir was hand selected from various specific clones in our single estate vineyard in Gibbston, and hand harvested over six days between 21st April and 1st May 2016.

75% de-stemmed fruit and 25% whole bunch fermentation was done primarily for its contribution to the texture, giving roundness, complexity and tannin. The wines spent an average of 25 days on skins to extract tannin, colour and aromatics.

The wines were then gently drained and pressed to 225L French oak barriques of which 10% were new French oak. They were then rested and matured for ten months on yeast lees with malolactic fermentation in Spring.

Optimum drinking

At its best now till 2023.

Tasting Notes

Dark fruit, blackcurrant, spice and violet aromatics leads to an elegant mineral infused palate showing vibrancy, depth and poise.

Enjoy With

Beef cheeks, lamb and mushroom dishes.

Technical Details

PH 3.62
TA 6.0 g/L
Alc 13%
RS 0-1 g/L
Indigenous Yeast.

SINGLE VINEYARD / FAMILY OWNED / HAND-PICKED

Gibbston Back Road, RD1 Queenstown, Central Otago | www.mtrosa.co.nz

