

2017 Pinot Noir

This Pinot Noir was hand selected from various specific clones in our single estate vineyard in Gibbston, and hand harvested over 3 days between the 6th – 9th May 2017.

22% 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 21% were new French oak. They were then rested and matured for ten months on their lees with malolactic fermentation in Spring.

Tasting Notes

A complex bouquet shows ripe cherry, dried herb, olive and cedar characters on the nose, leading to a smooth palate displaying lovely weight and a rounded mouthfeel, finishing silky and lingering.

Enjoy With

Great with white meats like pork and poultry, risotto and mushroom dishes.

Optimum Drinking

At its best now to 2023.

Technical Details

PH 3.60
TA 6.1 g/L
Alc 12.5%
Indigenous Yeast.

Mt Rosa

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

