



2022 Pinot Gris Off-Dry

Tasting

Creamy nectarine and white flower aromas combined with a subtle candied almond palate.

Off dry in style, this Pinot Gris has a lovely sweetness on the palate balanced by a fresh acidity which makes it a great accompaniment to a variety of dishes.

Vintage notes

Stellar vintage – higher than average yields, over and above the 2021 year.

Warm and settled with harvesting in April which allowed the harvest crews to pick at optimum ripeness without any weather pressure. High quality fruit with well-balanced yields.

Food pairings

Shellfish like clams, oysters and mussels.
Washed-rind cheeses Spicy Indian cuisine and Asian cuisine.

Viticulture

Grape variety: 100% Pinot Gris
Vineyard: 100% Gibbston Valley
Harvest date: 9 April 2022

Winemaking

Winemaker: Dean Shaw
Fermentation: Whole bunch pressed. Stainless steel fermentation over 4 weeks.
Remained on yeast lees for 3 months.
Bottled: 17 October 2022

Technical details

Alcohol: 13%
Residual sugar: 20g
Titratable acidity: 6g
pH level: 3.2

**Mt
Rosa**

CENTRAL OTAGO, NEW ZEALAND

FAMILY OWNED / HAND-PICKED

Gibbston Back Road, RD1 Queenstown,
Central Otago, New Zealand

www.mtrosa.co.nz



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GIBBETON CENTRAL OTAGO