



2022  
Gamay Noir

Mt  
Rosa

GIBBSTON CENTRAL OTAGO



# 2022 Gamay Noir

## Tasting

Lifted purple lavender & red fruited aromatics lead to a warm rich textural palate showing freshness and a lingering finish.

The violet touch is bringing elegance to the wine while the prominent tannins bring structure and an earth touch.

Serve slightly chilled.

## 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

Pizza, Olive Tapenade, Roasted chicken, Cured meats, Oily fish eg Sardines, Tuna & salmon.

## Winemaking

**Winemaker:** Dean Shaw  
**Fermentation:** 100% whole bunch & indigenous yeasts. Low plunging regime for the first week then hand plunged once a day.  
28 day fermentation.  
**Barrel:** Aged in old French Barrique  
**Bottled:** 17 of February 2023

## Viticulture

**Grape variety:** 100% Gamay Noir  
**Vineyard:** Mt Rosa vineyard  
Gibbston Valley  
**Harvest date:** 23 April 2022

## Technical details

**Alcohol:** 13%  
**Titrateable acidity:** 7  
**pH level:** 3.65

**Mt  
Rosa**

CENTRAL OTAGO, NEW ZEALAND

FAMILY OWNED / HAND-PICKED

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