



2022 Pinot Gris

Tasting

Beautifully fruited and expressed, the elegantly fragrant bouquet shows Lime, musk, Lychee & poached pear. Leading to a succulent palate that's plump and richly textured. The wine offers terrific fruit purity with elegant complexity, finishing long and delectable.

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

Lovely with Antipasto, grilled vegetables & soft cheeses like Brie Burrata or feta.

Winemaking

Winemaker: Dean Shaw
Fermentation: 100% whole bunch pressed into stainless steel tanks. Indigenous yeast. Fermentation occurred over 4 weeks. Wine remained on yeast lees for 3 months for complexity and texture.
Bottled: 17 October 2022

Technical details

Alcohol: 13.5%
Residual sugar: 2-4g
Titrateable acidity: 6g
pH level: 3.26

Viticulture

Grape variety: A selection of various Pinot Gris clones
Vineyard: Mt Rosa vineyard
Gibbston Valley
Harvest date: 23 April 2022

**Mt
Rosa**

CENTRAL OTAGO, NEW ZEALAND

FAMILY OWNED / HAND-PICKED

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