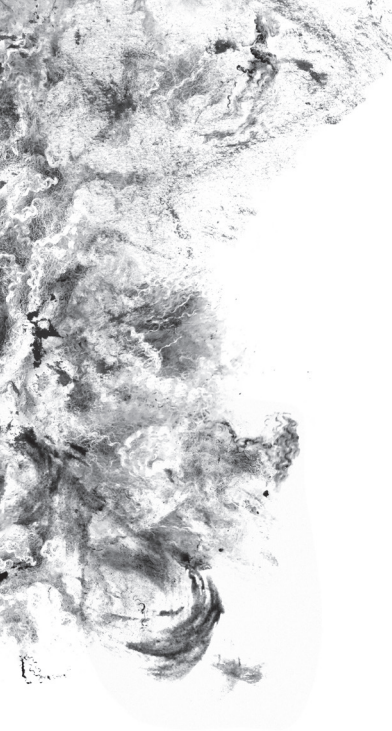




2018  
Pinot Noir  
Reserve

Mt  
Rosa

GIBSTON CENTRAL OTAGO



# 2018 Pinot Noir Reserve

## Tasting

Spicy lifted black currant and red fruit aromas, leads to a full & spicy textural palate showing great complexity, mouthfeel and a wonderful rich finish.

Framed in an elegant persistent drive with a fantastic drink now appeal.

## Vintage notes

The 2018 vintage yielded big juicy fruit from our Gibbston vineyard. The summer season was hot and long, extending into long warm evenings. A 'hands off' approach to our wine-making means that there was minimal handling throughout the winemaking process so the wine can truly reflect its environment.

## Food pairings

Confit Duck, Slow cooked meats. Mushroom risotto, Hoisin.

## Winemaking

**Winemaker:** Dean Shaw

**Fermentation:** Cold soak of 10 days followed by a fermentation over one week with one hand plunge per day followed by post fermentation maceration for another 10 days.

**Barrel:** 10 months in French Oak, 33% new French oak.

**Bottled:** 7 Feb 2019

## Viticulture

**Grape variety:** 100% Pinot Noir

**Clones:** 100% UCD5

**Vineyard:** Mt Rosa vineyard

Gibbston Valley

**Harvest date:** 6-9 April 2018

## Technical details

**Alcohol:** 13.5%

**Titrateable acidity:** 5.9

**pH level:** 3.63

**Mt  
Rosa**

CENTRAL OTAGO, NEW ZEALAND

FAMILY OWNED / HAND-PICKED

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

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