



Mt Rosa

CENTRAL OTAGO NEW ZEALAND

Another
Kiwi Classic



REFINED TASTING NOTES



Mt Rosa Riesling 2008

Lime, nectarine and tangerine skin aromatics, a lithe, mineral driven mouthfeel richly textured with an off-dry persistent finish.

r/s 6-8 g/l
pH 3.12
TA 7.4



2008 Pinot Gris

White peach, musk, star of anise and spicy citrus aromatics. The wine has an elegant texture with biscuit and yeasty flavours from the lees and a spicy, warm flavourful finish.

ALC: 14% TA: 7.0g/l RS: 1-3 g/l PH: 3.60



2008 Pinot Noir

Red currant and wild exotic fruit aromatics, followed by a warm rich and spicy texture with lively acidity and freshness and a lasting finish.

ALC: 13.5% TA: 6g/l RS<1g/l



2007 Reserve Pinot Noir

Spice, bramble, honey dew, blackcurrant and plum aromatics with an elegant but warmly textured mouthfeel with loads of depth and finesse.

ALC: 13.5% TA = 6.1 g/l pH = 3.48 R/S = 0 g/l



2009 Sauvignon Blanc

Watermelon skin aromatics followed by a vivacious richly textured wine with oodles of fruit balanced with a classic Sauvignon Blanc finish.

ALC: 13% TA: 7.8g/l RS: 4g/l



Mt Rosa Rose 2010

Red currant, raspberry coulis plus ripe passionfruit aromatics, followed by a red fruit, guava and spicy flavour profile. This wine has a warm rich enveloping texture and a soft elegant persistent finish.

pH 3.62
TA 7.8 g/l
residual sugar 2 - 3 g/l