

Mt. Beautiful

NORTH CANTERBURY NZ



Flavor Profile

Our Sauvignon Blanc pushes the boundaries of the typical New Zealand flavor profile. By highlighting decadent tropical flavors, toning down the grassiness and bringing a creamy mid-palate all the way through to a crisp finish with bright minerality, we have set a new precedence for New Zealand Sauvignon Blanc.

Winemaker Notes

Overall, 2011 was an excellent vintage in North Canterbury. A warm start to the season ensured a fast even flowering, delivering good but balanced yields. Machine picked fruit was harvested cool to retain aroma and rushed straight to the press to minimize skin contact. The different vineyard blocks were fermented separately at cool temperatures to retain the maximum aroma, fruitiness and individuality. After fermentation, the wine was racked and kept on light lees for several months before being blended.

The Perfect Match

Pair our Mt. Beautiful Sauvignon Blanc with shellfish, chicken dishes, and especially a good attitude.

For The Aficionado

Planted 2004-2006
9 Blocks
38.0 hectares
84464 vines
@2.4x 1.5 metres

The majority of the Sauvignon Blanc is planted on the most northern part of the vineyard which is cooler and more suited to this variety. All of our Sauvignon Blanc is hand-thinned and machine harvested before it is pressed into juice on site.

The planted clones are a mix of University of California Davis (UCD) 1 and Mass selection (MS) on a mix of 101-14, 3309 and Schwarzmann rootstock, with a quarter of the vines Bordeaux clones BDX 316 and BDX 317, on Riparia Gloire rootstock. The Bordeaux clones tend to give a definite lift to Sauvignon Blanc flavours, with less cut grass and more tropical flavours providing a more artisan style, balanced, elegant wine which compliments a range of foods.

www.mtbeautiful.co.nz

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.0%
TA 6.4 g/L
RS 1.5 g/L
pH 3.22

Bottled date

December 2011

Production

6685 Cases

