

Mt. Beautiful

NORTH CANTERBURY NZ



Flavor Profile

The Riesling is our baby, in the sense that it was the first wine we produced and launched to the public. It is a purely textural adventure, ripe with off-dry flavors of honeysuckle, lime, and wintersweet flower. The citrus notes meld together with crisp, minerality, and a complex ripe apple character. It finishes with a beautiful, lingering acidity. This is achieved by blending together two distinct blocks of Riesling from our vineyard.

Winemaker Notes

Overall, 2012 was a difficult vintage. The spring was cold which led to a cooler than normal summer. The season was saved by a very good, dry, and warm autumn that lingered. Harvest was about four weeks later than normal which proved to be right at the margin of ripening conditions. The grapes for this Riesling were hand-picked allowing for selection of only the best grapes. We make our Riesling from only clean non-Botrytised fruit. The grapes were whole-bunch pressed, with the free run and pressings kept separate. The juice was settled for 24 hours only, to retain some cloudiness, which contributes to texture and aroma. The juices were then cool fermented using aromatic yeast. The ferment was stopped when we achieved a balance of sugar and acid. Balance is everything in wine making. Having a late season meant that sugar levels were lower than normal and acidity a little higher. As a result, the wine was stopped at a slightly higher residual sugar than normal, while the alcohol was lower. The wine was aged on light yeast lees for six months, before racking, blending, and bottling.

The Perfect Match

Pair our Mt. Beautiful Riesling with Asian cuisine, spicy dishes, seafood and a laissez-faire outlook or drink on its own on a warm afternoon.

For The Aficionado

Planted 2005
2 blocks
2.63 hectares
10570 vines
@2.4 x1.05

The Riesling is planted on the higher elevated Southern section of the vineyard bordered by gullies, with the gully to the west being an established pine forest creating a warm sheltered block.

The Riesling is closely planted, and has been split into two blocks with the lower block being spur pruned and the higher larger block single cane pruned to reduce vigour and maximise flavour. Like several of our other blocks we tend and harvest this block by hand.

These plantings focus on German Geisenheim clone Gm 239, backed by clones Gm 198 and then Gm 110, which provide a classically elegant wine with mandarin, lime and lemon flavours.

www.mtbeautiful.co.nz

New Zealand

PO Box 3
Cheviot 7341
New Zealand
P: +64 3 3192993
info@mtbeautiful.co.nz

USA

PO Box 1913
Benicia CA 94510, USA
P: +1 707 745 3649
F: +1 707 745 3628
info@mtbeautiful-usa.com

Appellation

North Canterbury

Analysis at Bottling

Alcohol 10.0%
TA 8.6g/L
RS 18.3g/L
pH 3.13

Bottled

October 2012

Production

500 cases

