



Flavour 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 flavours of honeysuckle, pink grapefruit and sweet almond blossom. The citrus notes meld together with crisp minerality and a complex ripe apple character. It finishes with a beautiful, lingering acidity. This wine is made by blending together two distinct blocks of Riesling from the vineyard.

Winemaker Notes

2016 was a great vintage with an exceptionally dry and warm growing season which lent itself to a good fruit set. A thorough green harvest was performed to decrease the crop yield, eliminate clumping of bunches and any potential disease threats. Although we had rain in March during the lead up to harvest (10th and 11th of April), we were able to pick our Riesling in two passes, ensuring only clean ripe fruit was harvested. The grapes were whole-bunch pressed, with the free run and pressings kept separate. The juice was then settled for 24 hours, to retain some cloudiness which contributed to the 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, and the wine was then aged on light yeast lees for five months, before racking, blending and bottling.

The Perfect Match

Pair our Mt. Beautiful Riesling with fresh New Zealand Scallops, spicy dishes and a laissez-faire outlook on a warm afternoon.

For The Aficionado

Planted 2005	10570 vines	2.63 hectares
2 blocks	@2.4 x1.05	4.1 tonnes / hectare
		1.7 tonnes / acre

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.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 11.2%
TA 8.2g/L
RS 13.0g/L
pH 2.85

Bottled

October 2016

Production

670 cases

Suggested Retail Price

21.99 USD
28.00 NZD

