

Mt. Beautiful

NORTH CANTERBURY NZ



Flavor Profile

With aromatics of ripe apple, stone fruits, and nectarines, our Chardonnay has a creamy texture that makes it easy to drink. Medium bodied with underlying notes of buttered brioche and nectarine confit, it finishes clean and crisp with a lovely persistent flint like minerality.

Winemaker Notes

2014 was a good but cool vintage for Chardonnay in North Canterbury. Our hand-picked Chardonnay fruit was gently whole bunch pressed. The resulting juice was separated into two portions, a cloudy portion and a slightly less cloudy one. These were both fermented, and then aged on yeast lees in a variety of different French oak barrels and tank. The barrels went through a partial malolactic ferment. The batches were blended in January and then lightly fined and filtered prior to bottling.

The Perfect Match

Pair our Mt. Beautiful Chardonnay with roasted chicken, salmon dishes, Coquille St. Jacques, and a playful perspective about life.

For The Aficionado

Planted 2004-2011

2 Blocks

6.3793 hectares

17433 vines

@2.4x1.65 metres

Our Chardonnay is planted on the most Northern part of the vineyard and is hand-tended and hand-harvested.

The clones are a mixture of French clones B 95 and 2/23 grafted onto rootstock. The vineyard is in charge of dictating the flavour profile of the Chardonnay, so far yielding flavours of peachy stone fruits and creamy almonds. The first vintage was 2013.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 12.7%

TA 5.1g/l

RS <1g/l

pH 3.45

Bottled

February 2015

Production

750 Cases

