



WINERY | VINEYARD | FARM



North Canterbury RIESLING 2015

NEW	ZEALAND WINE	ł
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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

2015 was a fantastic vintage. The spring was cool with a number of cold snaps however, flowering took place in good conditions. This led to good balanced fruit set. The growing season was very even, being exceptionally dry and very warm. A small amount of green harvest was done to lower the crop and eliminate clumping of bunches. The lead up to harvest was perfect with warm dry days and, for once, relatively warm nights. This led to an early harvest of fruit in exceptional condition. We picked the Riesling by hand, firstly on 4th April and then again on 10th April. Picking decisions were made to ensure we retained sufficient zingy acidity in the wine. 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 in the juice, this 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 winemaking. The wine was aged on light yeast lees for four 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 blocks @2.4 x 1.05

2.63 hectares

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.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 11.5% TA 9.5g/L RS 14.8g/L pH 3.02





