



Flavour Profile

With aromatics of ripe apple and white peach, our Chardonnay has a creamy texture that makes it easy to drink. Medium bodied with underlying notes of roasted almonds and nectarine confit, it finishes clean and crisp with a lovely persistent flint like minerality.

Winemaker Notes

2017 was a tricky vintage overall. Inclement weather lead to some of the fruit being picked earlier than preferred, however, fruit harvested later on was some of the best Chardonnay Mt. Beautiful's estate has ever produced. Picking commenced on the 7th of April and finished on the 28th. All of our Chardonnay was handpicked in different batches depending on levels of ripeness. It was then gently whole bunch pressed which resulted in delicate fruit-driven aromas and good palate weight, while minimizing the extraction of undesirable phenolics. Once pressed, the juice settled for 24 hours before the clear juice was put (50/50 split) into tank and barrel (new and neutral oak) for fermentation. The barrel portion underwent partial malolactic fermentation. Both barrel and tank components were aged on lees for 10 months adding textural elements to the wine such as a scrumptious creaminess.

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 2006-2019 154 rows, 17,433 vines Yield: 8 T/ha (3.23 T/ac)
2 blocks, 6.4 ha (15.8 ac) Spacing: @2.4 x 1.0 m

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 B95, 548, UCD15 and UCD1 grafted onto different rootstocks. The vineyard is in charge of dictating the flavor profile of the Chardonnay, so far yielding flavors of peachy stone fruits and creamy almonds. The first vintage was 2013.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 13.0%
TA 6.88 g/L
RS <2 g/L
pH 3.29

Bottled

March 2018

Production

1,042 cases

Suggested Retail Price

21.99 USD
26.90 NZD

