



WINERY | VINEYARD | FARM



North Canterbury RIESLING 2017

NEW ZEALAND WINE



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, 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

2017 was a challenging vintage which started out very warm and dry which led to great flowering and bunch formation in the Riesling. In the later part of summer, the temperatures cooled significantly with rain at undesirable times. This led to fruit with lower maturity levels and the early onset of botrytis. Our Riesling was hand harvested on the 4th and 7th of April. By hand harvesting we could be very selective with the fruit that we brought into the winery. The Riesling was then hand sorted in the winery before being whole bunch pressed. It was fermented cool and slowly in 100% stainless steel tanks. This cool slow ferment allowed the fruit characteristics to be very pronounced and generous. The Riesling was then aged on lees for about five months to develop texture before being racked, filtered and then bottled.

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 92 rows, 10,570 vines Yield: 7 T/ha (2.8 T/ac)

2 blocks, 2.63 ha (6.5 ac) Spacing: @2.4 x 1.05 m

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 vigor and maximize flavor. 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 flavors.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 11.0% TA 9.45g/L RS 21g/L pH 2.74

Bottled

October 2017





