



### Flavor Profile

Our Sauvignon Blanc pushes the boundaries of the typical New Zealand flavor profile. By highlighting floral aromatics and tropical flavors such as guava and melon-like fruit, we tone down the grassiness and bring a creamy mid-palate all the way through to a fresh and bright crispness on the finish. We have set a new precedent for New Zealand Sauvignon Blanc.

### Winemaker Notes

The 2019 growing season started off wet but lead into a long dry summer. Harvest started 10 April and ended 27 April. During harvest we focused on the best of the best vineyard blocks of Sauvignon Blanc; those with yields as low as eight tonnes per hectare. Grapes from these lower yielding sites give the wine a more concentrated flavor profile. The wine was mostly fermented cool with long slow fermentations to retain aroma and fruitiness. A proportion of the blend was aged on yeast lees for an extended amount of time for added texture and creaminess. Four percent was fermented in barrel (25% new oak). The wine was blended in September and bottled in October, eight months after harvest.

### The Perfect Match

Pair Mt. Beautiful Sauvignon Blanc with arugula and feta salad, pasta carbonara or freshly shucked oysters on a sunny day.

### For The Aficionado

Planted 2004-2006                      Spacing: @2.4 x 1.5 m  
9 blocks, 38 ha (93.9 ac)              Yield: 8 T/ha (3.23 T/ac)  
862 rows, 101,497 vines

The majority of the Sauvignon Blanc is planted on the most northern part of the vineyard which is cooler and more suited to this variety. All of our Sauvignon Blanc is hand-thinned and machine harvested before it is pressed into juice on site.

The planted clones are a mix of University of California Davis (UCD) 1 and Mass selection (MS) on a mix of 101-14, 3309 and Schwarzmann rootstock, with a quarter of the vines Bordeaux clones BDX 316 and BDX 317, on Riparia Gloire rootstock. The Bordeaux clones tend to give a definite lift to Sauvignon Blanc flavors, with less cut grass and more tropical flavors providing a more artisan style, balanced, elegant wine which complements a range of foods.

### New Zealand

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### Appellation

North Canterbury

### Analysis at Bottling

Alcohol 13.5%  
TA 7.1 g/L  
RS 0.9 g/L  
pH 3.30

### Bottled

October 2019

### Production

13,575 cases

### Suggested Retail Price

16.99 USD  
21.50 NZD

