



WINERY | VINEYARD | FARM



Flavour Profile

Our 2023 White Label Sauvignon Blanc is distinctively New Zealand! It has an enticing medley of tropical, passionfruit, cut grass, tomato leaf and blackcurrant aromas on the nose and palate. This, along with a beautifully creamy mid palate and an elegant acidity provides a wine with plenty of intrigue. Dry, with a long persistent finish, this Sauvignon Blanc is ideal for any occasion.

Winemaker Notes

2023 was a favourable vintage for North Canterbury, not dissimilar to the 2022 vintage where the region had to negotiate some rain events early season. Vintage itself was relatively straight forward with a few rain days interspersed with fine warm days. Veraison was unusually long given a cool damp period from the end of January to mid-February. Expectation was for an earlier vintage but the slightly cooler lead in provided an extended ripening period and pushed out harvest by 10 days. The Sauvignon Blanc harvest started on the 6th April in I Block with G Block being the last on 18 April. The picking period was driven partially by yield and fruit condition but also because of the many different block locations and aspects on the vineyard which provide a nice array of variables and options at blending. The wine was fermented cool with a long slow fermentation to retain fruit aroma. The tank fermented wines were racked off gross lees approximately 10 days post fermentation while a small portion was fermented in old barrels and left on lees for 2 months to provide texture. The White Label was blended in July and the first batch bottled in September.

The Perfect Match

Pair Mt Beautiful White Label Sauvignon Blanc with freshly caught shellfish, prawn linguine, feta and asparagus salad or enjoy with friends on a hot and sunny day.

For The Aficionado

Planted 2004-2006 Spacing: @ 2.4m x 1.5m
9 blocks, 38Ha (93.9ac) Yield: 11.6T/Ha (4.69T/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 our Sauvignon Blanc is hand-thinned where required, machine harvested and processed at the Mt Beautiful winery on site. The planted clones are a mix of University of Davis (UCD) 1, Mass Select (MS) on a mix of 101-14, 3309 and Schwarzmann rootstock along with Bordeaux clones 316 and 317 on Riparia Gloire rootstock. The MS clone is what the majority of the New Zealand industry is planted with provides a medley of fruit flavours with a lot of intensity, drive and acidity while the Bordeaux clones tend to be more tropical, softer in acidity providing a nice fullness and richness to the blends. To consider the merits of each clone at blending, where possible all Blocks and clones are fermented separately.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 13.0%
TA 7.4g/L
RS 3.5g/L
pH 3.23

Bottled

First batch September 2023

Production

8,200 cases

Suggested Retail Price

18.99 USD
21.50 NZD

