

WINERY | VINEYARD | FARM



Flavour Profile

Our Sauvignon Blanc pushes the boundaries of the typical New Zealand flavour profile. By highlighting floral aromatics and tropical flavours 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

2015 was an exceptional vintage. Good but moderate flowering led to an even fruit set. The growing season started off relatively wet, but by early November the first signs of a prolonged drought were evident. Balanced crops and sufficient soil moisture kept good and controlled growth during the season. Summer was warm and dry, and this was followed by an exceptionally dry autumn. Due to the warm dry weather, harvest occurred about two weeks earlier than normal in superb picking conditions of cool nights and warm days. The Sauvignon Blanc fruit obtained very good natural sugar levels and balanced acidity. The wine was fermented with a variety of neutral and aromatic yeasts. Separate components were aged on lees for eight months prior to blending and bottling.

The Perfect Match

Pair Mt. Beautiful Sauvignon Blanc with shellfish, chicken dishes and especially a good attitude.

For The Aficionado

Planted 2004-2006 84464 vines
9 blocks @2.4x 1.5 metres
38.0 hectares

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 flavours, with less cut grass and more tropical flavours providing a more artisan style, balanced, elegant wine which compliments a range of foods.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.5%
TA 3.35g/L
RS <2 g/L
pH 6.1

Bottled

December 2015

Production

9600 cases

