

"One of the grandest projects in the entire country is Mt. Beautiful."

MaryAnn Worobiec

Mt. Beautiful Chardonnay 2017

North Canterbury, New Zealand



90 POINTS

MaryAnn Worobiec, Wine Spectator

> 91 POINTS

Editor's Choice Christina Pickard, Wine Enthusiast

92 POINTS

Cameron Douglas MS, The Shout

SMART BUY

"Elegant, with pear and peach flavors that are light and effortless on a supple frame. Practically weightless, but not lacking in intensity or vibrant acidity, with notes of white flower lingering on the finish. Drink now."

"Somewhere between honey and lemon in color, this Chardonnay shows off much of what is so good about the North Canterbury region. The nose is sunny and bright with tropical and stone fruit backed by nutty, toasty and floral aromas. The medium-bodied palate is focused with chalky textured but slippery fruit weight. Lifted acidity and bright fruit add tingly tangy character. Drink over the next few years on its own or with food."

"An enticing bouquet of Chardonnay with aromas of minerality interwoven through white fleshed fruits of peach, pear and apple. A definitive silty mineral core adds complexity. Dry, moderate weight, moderate yet distinctive oak, lengthy tense finish. Drink from early 2020 through 2026."

"Elegant and complex, the inviting bouquet shows rock melon, peach, lemon peel and vanilla characters with nuances of cashew and oatmeal. The palate is succulent and beautifully rounded, delivering pristine fruit flavours with delicate oak infusion, wonderfully complemented by creamy mouthfeel and refreshing acidity. At its best: now to 2021."

Wine Orbit

17.5/20

★★★

Raymond Chan

Wine Reviews

"Bright straw-yellow colour with lemon-green hues, lighter on the rim. The nose is elegant and slender in presentation, possessing a taut and finely concentrated core of fresh citrus fruit with yellow stone fruits, with a subtle layering of nutty oak and hints of lemon-curd MLF detail. Medium-bodied, the palate has an elegantly concentrated and taut heart with bright and lively citrus fruit and yellow stone fruits, along with nutty oak, and hints of creamy barrel-ferment melded with MLF."



