



WINERY | VINEYARD | FARM



### Flavor Profile

Our 2023 Sauvignon Blanc has great aromatic power, is lively and vibrant. Blackcurrant, passionfruit, dried herb and tropical notes all provide an enticing medley of flavors and memories. The palate shows a similar fruit profile along with a creamy, textural richness, great weight, drive and finishing with a salty, salivating freshness.

### Winemaker Notes

2023 was a favorable 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 majority of 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 5% of the wine was fermented in old barrels and left on lees for 2 months to provide texture. The Black Label was blended in July and bottled in late November.

### The Perfect Match

Mt Beautiful Black Label Sauvignon Blanc is perfectly matched with any fresh summer salad, Asian dishes or a range of shellfish like oysters, scallops or prawns.

### For The Aficionado

Planted 2004-2006  
9 blocks, 38Ha (93.9ac)  
862 rows, 101,497 vines

Spacing: @ 2.4m x 1.5m  
Yield: 11.3T/Ha (4.57T/ac)

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 much of the New Zealand industry is planted with providing a medley of fruit flavors 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 7.7g/L  
RS 2.2g/L  
pH 3.29

### Bottled

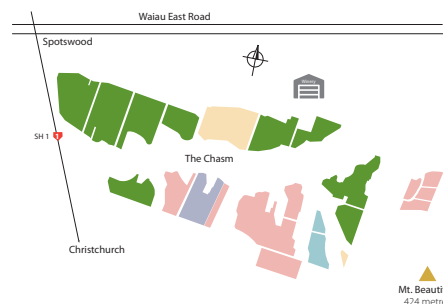
November 2023

### Production

4,400 cases

### Suggested Retail Price

22.99 USD  
28.00 NZD



www.mtbeautiful.co.nz