

Mt. Beautiful

NORTH CANTERBURY NZ



Flavor Profile

The Riesling is our baby, in the sense that it was the first wine we produced and launched to the public. The wine is made in a balanced dry style. It is quite aromatic with a green apple pear aroma backed by green lime and a white flower character. The citrus notes are emphasised on the palate together with crisp, minerality and a complex green apple character. It finishes with a beautiful, lingering acidity.

Winemaker Notes

2014 was a vintage of two halves. The spring was good and mild with very little frost. Flowering took place in good conditions. This led to a very good balanced fruit set. The growing season was very even and a green harvest was done on the Riesling to lower the crop and eliminate clumping of bunches. As harvest approached we had a number of rain events. This led to us having to be very selective in our hand picking to ensure that we only picked clean fruit. At Mt Beautiful we believe in making Riesling that has fruit purity and for this reason strenuously avoid the influence of botrytis in our wines. As a result of this severe selection our Riesling harvest was very small. Grapes were harvested on 6th April. The grapes were whole-bunch pressed, with the free run and pressings kept separate. The juice was settled for 24 hours only, to retain some cloudiness in the juice, this contributes to texture and aroma. The juices were then cool fermented using aromatic yeast. The ferment was stopped when we achieved a balance of sugar and acid. Balance is everything in winemaking. The wine was aged on light yeast lees for four months, before racking, blending and bottling.

The Perfect Match

Pair our Mt. Beautiful Riesling with Asian cuisine, spicy dishes, seafood and a laissez-faire outlook or drink on its own on a warm afternoon!

For The Aficionado

Planted 2005 10570 vines
2 blocks @2.4 x1.05
2.63 hectares

The Riesling is planted on the higher elevated Southern section of the vineyard bordered by gullies, with the gully to the west being an established pine forest creating a warm sheltered block.

The Riesling is closely planted, and has been split into two blocks with the lower block being spur pruned and the higher larger block single cane pruned to reduce vigour and maximise flavour. Like several of our other blocks we tend and harvest this block by hand.

These plantings focus on German Geisenheim clone Gm 239, backed by clones Gm 198 and then Gm 110, which provide a classically elegant wine with mandarin, lime and lemon flavours.

www.mtbeautiful.co.nz

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 11.0%
TA 7.4g/L
RS 12.3g/L
pH 2.96

Bottled

August 2014

Production

300 cases

