



WINERY | VINEYARD | FARM



Flavor Profile

Fine savory wine with a lemon zest, chamomile flower and cantaloupe melon bouquet. In the mouth the wine is fine and complex with minerality texture and length.

Winemaker Notes

Fruit selected for our first vintage of 12 Barrel Select Sauvignon Blanc was grown in Blocks I and Q. Block Q in particular has low vigor and a much smaller canopy size than typical for New Zealand. This resulted in a lower yield, small grape bunches, small yellow berries and very low pyrazine levels, which means no green flavors!

The fruit was handpicked on the 30th of March and 1st and 2nd of April. It was gently whole bunch pressed whilst still cool and settled for 18 hours prior to racking directly to 300 and 350 liter barrels (20% new). After a long slow ferment the wine was aged on yeast lees with minimal intervention and racked after 12 months to tank and settled for another three months before being gently filtered and bottled on the 31st of July.

The Perfect Match

Pair Mt. Beautiful's 12 Barrel Select Sauvignon Blanc with serious oysters from Kumamoto or Bluff and a curious outlook on life.

For The Aficionado

Planted 2004-2006 862 rows, 101,497 vines Yield: 8 T/ha (3.23 T/ac)
9 blocks, 38 ha (93.9 ac) Spacing: @2.4 x 1.5 m

12 Barrels Select was hand-picked from two low yielding blocks; I and Q. For this reason we always nick-named the wine as the "High IQ" Sauvignon Blanc. The planted clones are a mix of University of California Davis (UCD) 1 and the highly regarded Bordeaux clones 316 and 317 planted mainly on 3309 and 3306 and Riparia Gloire rootstock. They are located on the Southern side of the vineyard on slopes that have less topsoil and consequently make the vines work harder. These low vigor sites produce small canopies; vines with shorter shoots and much lower leaf numbers, giving us small bunches of mostly golden grapes. They are hand-picked and were whole bunch pressed with scant regard to protection from oxidation. The result is a wine that exhibits low pyrazine and low thiol characters but has higher terpene derived aromas. These attributes make the wine much more suitable for barrel fermentation and ageing.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.1%
TA 8.6 g/L
RS 1.7 g/L
pH 3.2

Bottled

July 31, 2019

Production

6 Bottle Cases Produced:
2,180

Suggested Retail Price

24.99 USD
21.50 NZD

