



WINERY | VINEYARD | FARM



Flavor Profile

The Riesling is our baby, in the sense that it was the first wine we produced and launched to the public. It is textural and mineral ripe with off-dry flavors of lime and sweet almond blossom. The citrus notes meld together with crisp, minerality and a complex comice pear and kumquat character. It finishes with a beautiful, lingering acidity. This wine is made by blending two distinct blocks of Riesling from the vineyard.

Winemaker Notes

2018 was a quite a challenging vintage. The spring was warm and dry flowering took place in exceptional conditions. This led to very good fruit set. The latter part of the growing season was rather unsettled. A thorough green harvest was done to lower the crop, eliminate clumping of bunches and any potential disease threats. Pre-harvest saw some rain in February and March which led to some disease pressure. We did some further bunch thinning and removed diseased bunches. In April we did two selective picks of the Riesling ensuring only clean ripe fruit was harvested. The very selective harvest led to low yields of grapes. Harvest was on 1st and 7th April. The grapes were whole-bunch pressed, with the free run and pressings kept separate. The juice was settled for 36 hours only, to retain some cloudiness in the juice, which 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 five -months, before racking, blending, and bottling.

The Perfect Match

Pair our Mt. Beautiful Riesling with fresh New Zealand Scallops other seafood, spicy dishes, and a laissez-faire outlook or drink on its own on a warm afternoon!

For the Aficionado

Planted 2005 92 rows, 10,570 vines Yield: 7 T/ha (2.8 T/ac)
2 blocks, 2.63 ha (6.5 ac) Spacing: @2.4 x 1.05m

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 vigor and maximize flavor. 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 flavors.

New Zealand

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 12.5%
TA 7.0g/L
RS 10g/L
pH 3.02

Bottled

August 2018

Production

380 cases

Suggested Retail Price

22.99 USD
28.00 NZD

