



Flavour Profile

With aromatics of ripe apple and white peach, our Chardonnay has a creamy texture that makes it easy to drink. Medium bodied with underlying notes of roasted almonds and nectarine confit, it finishes clean and crisp with a lovely persistent flint like minerality.

Winemaker Notes

2015 was an excellent vintage for Chardonnay in North Canterbury. Our hand-picked Chardonnay fruit was picked in three different batches according to ripeness. It was then gently whole bunch pressed, resulting in beautifully clear and delicate juice. This is ideal for barrel and tank fermentation alike. The barrel portion was reserved for the wines with the best depth of fruit and ripeness of flavour. This wine was fermented mostly in larger oak puncheons, both new and one year old. This portion went through a partial malolactic fermentation. Both tank and barrel batches were aged for nine months on yeast lees prior to blending in January. They were then lightly fined and filtered prior to bottling.

The Perfect Match

Pair our Mt. Beautiful Chardonnay with roasted chicken, salmon dishes, Coquille St. Jacques, and a playful perspective about life.

For The Aficionado

Planted 2004-2011 17433 vines
2 Blocks @2.4x 1.65 metres
6.3793 hectares

Our Chardonnay is planted on the most Northern part of the vineyard and is hand-tended and hand-harvested. The clones are a mixture of French clones B 95 and 2/23 grafted onto rootstock. The vineyard is in charge of dictating the flavour profile of the Chardonnay, so far yielding flavours of peachy stone fruits and creamy almonds. The first vintage was 2013.

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Appellation

North Canterbury

Analysis at Bottling

Alcohol 14.5%
TA 6.9g/L
RS <1g/l
pH 3.25

Bottled

February 2016

Production

1100 cases

Suggested Retail Price

21.99 USD
26.90 NZD

