



Technical Information

Country	New Zealand
Region	North Canterbury
Blend	100% Chardonnay
Winemaker	Alastair Maling MW
Body	Medium
Oak	11 months in French oak
Residual Sugar	3.6 g/l
Closure	Screw Cap
Vegan	No
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

MOUNT BEAUTIFUL

Estate Chardonnay

Region

Part of the greater Canterbury region, North Canterbury was granted GI status in 2019. Spanning nearly 200km of the South Island's eastern coastline, it is sheltered by the Southern Alps to the west and exposed to the Pacific Ocean to the east. The cool dry climate and long growing season promote full varietal expression. White grapes benefit from soils rich in gravel deposits from the region's eponymous river, whilst Pinot Noir thrives in limestone-derived clays on the hillsides.

Producer

Mt. Beautiful was born from David Teece's vision to discover an untouched New Zealand wine region rich in character and potential. After two years of research, he found it in North Canterbury—a rugged landscape framed by the Southern Alps, Seaward Kaikoura Range, and Pacific Ocean. Once part of the historic 1856 "Cheviot Estate", the land boasted 23 distinct soil types and numerous microclimates. It was planted to vine between 2003-2005. Resting under its namesake, Mt. Beautiful, the winery's vineyards are set on two undulating plateaus that benefit from limestone-rich Phoebe soils and the moderating temperature influence of the Waiau River. Nearly 30 carefully chosen clones—including over 10 of Pinot Noir—allow the team to craft elegant, balanced wines that express a true sense of place. Certified-sustainable and entirely estate-grown, Mt. Beautiful's wines showcase restrained aromatics and pure regional character—distinct from Marlborough, yet unmistakably New Zealand. The result: a pioneering estate embodying the wild beauty and spirit of North Canterbury.

Viticulture

2-cane and VSP pruning. Hand harvested.

Vinification

Grapes are whole-bunch pressed direct to barrel for 100% wild fermentation. Barrels are 15% new French oak, with the balance a mix of 1-year, 2-year and older oak. Lees are stirred for the first 2 months, then the wine is left to rest over the winter. In spring, the wine undergoes malolactic fermentation, with a small portion kept aside to provide freshness and acidity. The wine is racked out of barrel in February, then blended and stored in-tank until bottling in May.

Tasting Note

An enticingly complex bouquet with a fruit core of citrus, stone-fruit and nectarine complemented by notes of nuts, nougat and biscuit from the oak. The palate has a fine satin-cream touch leading to flavours of peach, nut, red apple and grapefruit, with a lengthy finish.

Food Matching

A great pairing with meaty fish such as pan-fried snapper or baked salmon. Also great with full-flavoured chicken dishes such as Chicken Marbella.