



Technical Information

Country	New Zealand
Region	North Canterbury
Blend	100% Pinot Noir
Winemaker	Alastair Maling MW
Body	Medium
Oak	11 months in French oak
Residual Sugar	1 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

MOUNT BEAUTIFUL

Estate Pinot Noir

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

Individual clones are fermented separately. Grapes are 100% de-stemmed and cold-soaked for 5-7 days before 100% wild fermentation. The wines stays on the skins for 15 days post fermentation to build structure and tannin. Once pressed, the wine spends 11 months in French oak barrels (approximately 20% of which is new oak). It is racked from the barrel in February and then blended and kept in-tank until bottling in May.

Tasting Note

Ripe black cherry and loganberry fruits alongside a savoury spicy note. The palate is gorgeous – loads of fruit and spice, textural yet silky and velvety with fragrant red fruits and a dark chocolate savoury finish.

Food Matching

Great with roast chicken or slow-cooked lamb. A lovely pairing with both pork and lamb chops.