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MOUNT BEAUTIFUL

Estate Sauvignon Blanc



Technical Information

Country	New Zealand
Region	North Canterbury
Blend	100% Sauvignon Blanc
Winemaker	Alastair Maling MW
Body	Light
Oak	5% fermented in old oak and aged 5 months
Residual Sugar	1.35 g/l
Closure	Screw Cap
Vegan	No
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

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

3-cane and VSP pruning. Machine harvested.

Vinification

Fermented in stainless steel using cultured yeast. 5% is drained to barrel for fermentation in old French barriques for texture. The wine is left on lees for a short period then racked and stored on fine lees for 6 months. After blending, the wine is fined, filtered and bottled.

Tasting Note

Blackcurrant, passion fruit, dried herb and tropical notes all provide an enticing medley of flavours. The palate shows a similar fruit profile along with a creamy, textural richness, great weight, drive and finishing with a salty, salivating freshness.

Food Matching

Fresh summer salads, Asian dishes or shellfish like oysters, scallops or prawns.