



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



CHARDONNAY 2014

HUNGRY HILL VINEYARD MARLBOROUGH

COLOUR

Pale straw

NOSE

Delightful aromas of grapefruit pith, white peach and spicy oak.

PALATE

Citrus characters lead off with a textural elegant line. Ripe acidity is enhanced with structured French oak and a hint of creaminess.

REGION

This Single Vineyard wine was sourced from the Hungry Hill vineyard located in the isolated and largely undiscovered Ure Valley at the southern edge of the Marlborough Region. Located just 1km from the Pacific Ocean, the river gravel and limestone chip soils are unique to the region, producing wines of well structured acidity, fine aromatics and minerality.

COMMENTS

After a selective hand harvest, the grapes were whole bunch pressed. The free run juice was settled in tank for 24 hours before being racked to barrel to complete fermentation. After the primary fermentation the wine underwent partial malolactic fermentation. The wine was racked from barrel after 10 months in oak and then bottled in January 2015.

SEASON CONDITIONS

Speculation was rife that 2014 would be one of the earliest vintages Marlborough had ever seen. Bud break was very early in spring and temperatures were warmer than average leading up to Christmas. The fruit from the Hungry Hill Vineyard was hand harvested on 15 April. Some of the last to come into the winery and just shy of Easter. The 2014 vintage was unique; fruit acids were looking more balanced, and early development meant flavours beat brix in the race to make picking decisions.

MATURATION

100% French Oak barriques
20% new

WINE ANALYSIS

Alcohol	13%
pH	3.49
Acidity	7.93g/L

SERVE AND CELLAR

Serve slightly chilled/ambient.
Cellar up to 10 years.

SUGGESTED FOOD MATCH

Oven roasted salmon served with grilled fresh asparagus and a light drizzle of lemon caper butter.

WINEMAKERS

Nadine Worley and Cleighten Cornelius

NO. OF CASES

600 (6 pack cases)

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