



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2017 PINOT ROSÉ

REGION: MARLBOROUGH

SUB REGION: BURLEIGH

THIS SUB REGION HUGS THE LOW TERRACES OF THE TAYLOR RIVER. THE SOIL PROFILE IS A COMBINATION OF CLAY AND SILT SOILS AND THE TRADITIONALLY COOL AREA IS MORE SUITED TO LIGHT, FRAGRANT PINOT NOIR.

COLOUR:	SALMON.
NOSE:	FRESHLY PICKED STRAWBERRIES AND WILD FLOWERS.
PALATE:	JUICY CHERRY AND SAVOURY LENGTH.
FOOD MATCH:	A LIVELY ACCOMPANIMENT TO A MEDITERRANEAN STYLED PLATTER.
CELLARING:	GORGEOUS NOW AND FOR THE NEXT FEW YEARS.
WINE ANALYSIS:	ALC/VOL: 12.5% ACIDITY (TA): 7.13 pH: 3.39 RESIDUAL SUGAR: 7.0 (G/L)
CASES PRODUCED:	1,667

#### VINTAGE CONDITIONS:

THE 2017 VINTAGE EXPERIENCED A VARIED RIPENING SEASON OF COOL WINDS AND WARM SUNSHINE, PRODUCING BRIGHT AND VIBRANT PINOT NOIR. A WELL-BALANCED CROP PRODUCED FOCUSED FRUIT WITH LOVELY ACIDITY. HARVEST BEGAN SLIGHTLY LATER THAN USUAL, CREATING A LONGER HANG TIME FOR THE GRAPES, THUS ENSURING ELEGANT AND VIBRANT FLAVOURS. THE GRAPES ROLLED INTO THE WINERY MARCH 24.

#### WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED AND PRESSED. EACH PARCEL WAS FERMENTED AT COOL TEMPERATURES TO PRESERVE THE FRESH FRUIT FLAVOURS AND AROMAS. THE WINE WAS THEN LEFT ON YEAST LEES FOR SEVERAL WEEKS BEFORE REMOVING TO CREATE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

#### SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS