



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2017 PINOT NOIR

REGION: MARLBOROUGH

SUB REGION: THE NARROWS

LOCATED AT THE NARROWING OF THE UPPER WAIRAU VALLEY WITH LOVELY NORTH FACING ASPECTS. THE COOLNESS OF THE AREA COMBINED WITH THE AIRFLOW CREATED BY THE RIVER, ALLOWS A LONGER, SLOWER RIPENING SEASON. THE COMBINATION OF THE RIVER STONE AND CLAY SOILS DELIVER MINERAL ACIDITY AND TANNINS WITH TENSION.

COLOUR:	RUBY RED.
NOSE:	DARK CHERRY AND BERRIES WITH SUBTLE SWEET OAK SPICE.
PALATE:	RIPE DARK FRUIT IS FOLLOWED BY A HINT OF BRIARY RED BERRIES. JUICY ACIDITY AND FLESHY TANNINS OFFER A LINGERING FINISH.
FOOD MATCH:	TENDER BALSAMIC LAMB MEDALLIONS WITH RED WINE & ROSEMARY JUS.
CELLARING:	SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.
WINE ANALYSIS:	ALC/VOL: 13.0% ACIDITY (TA): 6.0 PH: 3.55
CASES PRODUCED:	2,400

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.

WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED, FOLLOWED BY A WEEKLONG COLD SOAK. EACH PARCEL WAS FERMENTED USING INDIGENOUS YEAST, THEN HAND PLUNGED TO EXTRACT VIBRANT COLOUR, FLAVOUR AND DELICATE TANNIN STRUCTURE. A PORTION OF THE WINE WAS PRESSED INTO NEW FRENCH OAK BARRELS FOR SEVERAL MONTHS. THE WINE WAS FINED USING TRADITIONAL METHODS.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS