



MUD HOUSE

NEW ZEALAND



SAUVIGNON BLANC

2018 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale straw.

NOSE

Lifted aromatic nose of snow pea, citrus and passionfruit.

PALATE

A beautifully balanced wine. The front palate fills with fresh greens and ripe tropical flavours. The crisp grapefruit like acidity extends the palate to a long mouth-watering finish.

VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes our company Woolshed vineyard, in the upper Wairau Valley; along with long established growers in the Awatere and Wairau Valleys.

SOILS AND PROFILE

Our Marlborough vineyards are on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

VINIFICATION

The most important thing in making vibrant Sauvignon Blanc is to avoid oxidation and corruption. This is done every step of the way; from harvesting to putting the wine into the bottle.

We keep every vineyard batch separate throughout the winemaking process until blending. The final process is fining and filtering, before the wine is then bottled.

VINTAGE CONDITIONS

A spectacular growing season. Warm settled weather during spring set the vines up well for flowering and fruit set. Good canopy growth during ripening season in late summer led on to a slightly early harvest. The Sauvignon Blanc was harvested between 27 March and 10 April, and showed great natural ripeness.

WINE ANALYSIS

Alc/Vol: 12.5%

Acidity (TA): 7.34

pH: 3.36

CELLARING

Will continue to drink well for the coming 3 - 4 years.

FOOD MATCH

New Zealand crayfish served with zesty lime mayonnaise.

WINEMAKER

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