



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2018 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:	STRAWBERRIES AND WILD FLOWERS.
PALATE:	JUICY CHERRY AND SAVOURY LENGTH.
FOOD MATCH:	BEAUTIFUL WITH A LIGHT MEAL OF CHICKEN OR FISH, SALADS AND SUMMER PLATTERS.
CELLARING:	GORGEOUS NOW AND FOR THE NEXT FEW YEARS.
WINE ANALYSIS:	ALC/VOL: 12.15% ACIDITY (TA): 6.19 PH: 3.51 RESIDUAL SUGAR: 7.0 (G/L)
CASES PRODUCED:	1,690

VINTAGE CONDITIONS:

A SPECTACULAR GROWING SEASON, THANKS TO WARM SETTLED WEATHER, SET UP THE VINES WELL FOR FLOWERING AND FRUIT SET. BIG CANOPY GROWTH AND JUICY BERRIES LEADING INTO HARVEST MEANT PINOT NOIR WITH PLENTY OF ELEGANCE AND VIBRANCY.

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