



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2017 CHARDONNAY

REGION: MARLBOROUGH

SUB REGION: OMAKA

THE OMAKA SUB REGION IS LESS EXTENSIVELY WORKED BY THE RIVER SYSTEMS WITH SOILS THAT TEND TO HAVE SIGNIFICANT AMOUNTS OF SILT, GRAVEL AND ALSO HIGHER LEVELS OF CLAY. THE CLAY COMPONENT AND THE WARMER NORTH FACING SITES GIVE CHARDONNAY FOCUSED STONE FRUIT AND CITRUS PITH WHICH SUPPORTS OAK AND EXTENDED LEES CONTACT.

COLOUR: GOLDEN STRAW.

NOSE: PURE SCENTS OF WHITE NECTARINE WITH TOUCHES OF FINE VANILLIN SPICED OAK.

PALATE: STONE FRUIT, CREAMY TEXTURES AND CONCENTRATED FRUIT DEPTH.

FOOD MATCH: CHICKEN RISOTTO.

CELLARING: SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.

WINE ANALYSIS: ALC/VOL: 13% ACIDITY (TA): 4.90 PH: 3.56

CASES PRODUCED: 1,150

VINTAGE CONDITIONS:

THE 2017 VINTAGE EXPERIENCED A VARIED RIPENING SEASON OF COOL WINDS AND WARM SUNSHINE, PRODUCING BRIGHT CHARDONNAY. 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:

AFTER PICKING AND PRESSING, THE INDIVIDUAL PARCELS WERE FERMENTED AT WARM TEMPERATURES. AT THE END OF FERMENTATION, THE WINES WERE AGED ON YEAST LEES FOR FOUR MONTHS. SELECTED PARCELS WERE STIRRED TO BUILD MOUTH-FEEL AND GENEROSITY. A SMALL PORTION OF THIS WINE UNDERTOOK FULL MALOLACTIC FERMENTATION TO ENHANCE THE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS