



MUD HOUSE

NEW ZEALAND



SAUVIGNON BLANC

2019 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale straw.

NOSE

Fresh citrus aromas with notes of lime leaf and scented blackcurrant.

PALATE

A beautifully balanced wine. The front palate is juicy and lingering with concentrated fruit 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

The settled weather in Marlborough ensured good flowering and growing conditions, while the warm summer ripened fruit beautifully. These excellent conditions continued throughout harvest and at the time of picking, the fruit was in optimal condition – healthy, with great flavour and integrity.

WINE ANALYSIS

Alc/Vol: 13%

Acidity (TA): 7.79

pH: 3.24

CELLARING

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

FOOD MATCH

Salt and pepper squid with a rocket salad and lemon dressing.

WINEMAKER

Cleighten Cornelius.

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