



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2019 SAUVIGNON BLANC

REGION: MARLBOROUGH

SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

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| COLOUR: | PALE STRAW. |
| NOSE: | POWERFUL AROMAS OF BLACK CURRANT AND GREEN PEPPER CORNS, CONTRASTED BY SWEET AND SAVOURY HERBS. |
| PALATE: | JUICY AND REFRESHING WITH CRISP ACIDITY AND A QUENCHING FINISH. |
| FOOD MATCH: | FRESH FISH TACOS WITH ZINGY TOMATO SALSA. |
| CELLARING: | DRINK YOUNG AND FRESH. |
| WINE ANALYSIS: | ALC/VOL: 13% ACIDITY (TA): 9 pH: 3.07 RESIDUAL SUGAR: 2.5 (G/L) |
| CASES PRODUCED: | 4,207 6 PACKS |

VINTAGE CONDITIONS:

THE SETTLED WEATHER IN MARLBOROUGH MADE FOR IDEAL 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 – RIPE, HEALTHY AND BURSTING WITH EXCITING FLAVOURS. THIS SAUVIGNON BLANC WAS HARVESTED IN LATE MARCH/EARLY APRIL.

WINEMAKING:

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 BOTTLED.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS