



## PINOT NOIR 2019

### MUD HOUSE CENTRAL OTAGO PINOT NOIR

#### COLOUR

Ruby red.

#### NOSE

Aromas of bold cherry and fresh red berries are underpinned by savoury notes and spicy oak.

#### PALATE

Dark fruit flavours flow into a smooth palate, delivering a long finish with fine tannins and juicy acidity.

#### VINEYARD REGION

This wine was sourced from our Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The huge diurnal temperature variation, adds to the structure and fruit concentration of the wine.

#### VINIFICATION

The grapes were gently picked, allowing whole berries to remain intact. After a week long cold soak, each parcel was fermented with a combination of wild and cultured yeasts. The batches were plunged daily to extract the vibrant colour, flavour and delicate tannin structure. Parcels were pressed separately to a mix French oak barrels or remained in tank. In the spring after completing malolactic fermentation, each parcel and tank was tasted and blended.

#### VINTAGE CONDITIONS

The 2019 vintage started well with a fantastic flowering period that ensured good crop levels. The warm weather that followed ensured fruit ripened beautifully, with intense and well-rounded flavours.

#### OAK REGIME

A portion of this wine was aged in French oak barriques, while the balance was matured in stainless steel to retain fruit character.

#### WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	5.85/L
pH	3.62

#### CELLARING

Will age beautifully over the next five years.

#### SERVE

Coq au vin with creamy mashed potatoes.

#### WINEMAKER

Cleighten Cornelius.

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