



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2019 PINOT NOIR

REGION: MARLBOROUGH

SUB REGION: THE NARROWS

LOCATED AT THE NARROWING OF THE UPPER WAIRAU VALLEY WITH LOVELY NORTH FACING ASPECTS. THE COOLNESS OF THE AREA COMBINED WITH THE AIRFLOW CREATED BY THE RIVER, ALLOWS A LONGER, SLOWER RIPENING SEASON. THE COMBINATION OF THE RIVER STONE AND CLAY SOILS DELIVER MINERAL ACIDITY AND TANNINS WITH TENSION.

|                 |   |
|-----------------|---|
| COLOUR:         | DARK RUBY RED   |
| NOSE:           | A BOUQUET OF CHERRY AND DARK BERRY IS COMPLEMENTED BY SUBTLE OAK SPICE. |
| PALATE:         | JUICY ACIDITY AND RIPE TANNINS LEAD TO A SUCCULENT, LINGERING FINISH.   |
| FOOD MATCH:     | BRAISED LAMB SHANKS WITH PEAS AND MASH                                  |
| CELLARING:      | SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.                             |
| WINE ANALYSIS:  | ALC/VOL: 13% ACIDITY (TA): 6.32 PH: 3.51                                |
| CASES PRODUCED: | 2,300   |

#### 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 HEAVING WITH BERRY FLAVOURS. THIS PINOT NOIR WAS HARVESTED IN EARLY MARCH.

#### WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED, FOLLOWED BY A WEEKLONG COLD SOAK. EACH PARCEL WAS FERMENTED USING INDIGENOUS YEAST, THEN HAND PLUNGED TO EXTRACT VIBRANT COLOUR, FLAVOUR AND DELICATE TANNIN STRUCTURE. A PORTION OF THE WINE WAS PRESSED INTO NEW FRENCH OAK BARRELS FOR SEVERAL MONTHS. THE WINE WAS FINED USING TRADITIONAL METHODS.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS