



MUD HOUSE

NEW ZEALAND



SAUVIGNON BLANC

2020 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale straw.

NOSE

Notes of fresh snow pea, nettles and tropical guava.

PALATE

The front palate is peppered with notes of melon and citrus, while the crisp grapefruit-like acidity lingers and adds texture.

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, preserving aromas and freshness. 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

All round it was a great growing season, with warm temperatures ensuring perfect conditions for flowering and fruit set. The settled weather continued as the fruit ripened, with above average temperatures ensuring the development of juicy acidity and concentrated fruit flavours. At the time of picking, the fruit was in optimal condition – healthy, with great flavour and integrity.

WINE ANALYSIS

Alc/Vol: 12.5%

Acidity (TA): 7.7

pH: 3.08

CELLARING

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

FOOD MATCH

Fresh crumbed fish with a crisp green salad and tangy vinaigrette.

WINEMAKER

Cleighten Cornelius.

Taste for adventure.



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