



MUD HOUSE

NEW ZEALAND



## CHARDONNAY

2020 MUD HOUSE MARLBOROUGH CHARDONNAY

### COLOUR

Pale golden.

### NOSE

Citrus and stonefruit aromas are complemented by a hint of toasty oak.

### PALATE

The palate is elegant and generously weighted with a soft texture. Ripe stonefruit and citrus flavours provide juicy acidity, complemented by a hint of flinty minerality and subtle oak spice.

### VINEYARD REGION

A mix of selected grower vineyards around the Marlborough region.

### SOILS & PROFILE

Clay loam to greywacke alluvial soils.

### VINIFICATION

After picking and pressing, the individual parcels were fermented with 25% oak at warm temperatures. At the end of fermentation, the wines were aged on yeast lees for four months. Select parcels were lees stirred to add mouth-feel. Portions of this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.

### SEASON 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:	13.5%
Acidity (TA):	6.15
pH:	3.36
Residual Sugar:	5.7 (g/L)

### PEAK DRINKING

Now – 2025.

### SERVE

Chilled.

### FOOD MATCH

Creamy chicken and mushroom risotto.

### WINEMAKER

Cleighten Cornelius.

*Taste the adventure*



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