



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

## SAUVIGNON BLANC 2020

WOOLSHED VINEYARD, MARLBOROUGH

### COLOUR

Pale straw.

### NOSE

Tropical notes of passionfruit are driven by aromatic blackcurrant, lime leaf and zesty grapefruit.

### PALATE

A palate of precision, with citrus driven texture, juicy acidity and a lingering finish that is refreshing but dry.

### THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels with overlying silt and loam soils. It is situated in the Wairau Plains Southern Valleys. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough. The 2020 Woolshed Sauvignon Blanc was sourced from these hillside clays and terraced gravels to deliver a true expression of the vineyard.

### WINEMAKING

The grapes were harvested in the cool of the night, then gently crushed and pressed, though a handpicked portion were kept separate and destemmed and left on skins for 7 days before pressing to oak barrel for fermentation. After cold settling, the remaining juice was cool fermented in stainless steel with selected yeast strains to add complexity and retain the vibrant vineyard characteristics. Once fermentation was finished, the wine was racked and allowed to relax on light yeast lees to aid complexity and mouthfeel, before being bottled on 21 July, 2020.

### 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 quintessential Woolshed flavours of grapefruit and pithy lemon.

### WINE ANALYSIS

Alcohol	13%
Acidity (TA)	7.74 g/L
pH	3.11

### CELLARING

Ready to drink now. Will reward with cellaring for 3 - 5 years.

### SERVE

Chilled.

### SUGGESTED FOOD MATCH

Seared scallops with lemon butter sauce.

### WINEMAKERS

Cleighten Cornelius.

### NO. OF CASES

6200 6 packs.



*Taste the adventure*



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