



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2020 SAUVIGNON BLANC

REGION: MARLBOROUGH

SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

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COLOUR:	PALE STRAW.
NOSE:	HEADY AROMAS OF CITRUS AND FRESH GREEN PEAS ARE COMPLEMENTED BY A HINT OF BLACK CURRANT LEAF.
PALATE:	JUICY AND REFRESHING WITH CRISP ACIDITY AND A QUENCHING FINISH.
FOOD MATCH:	CHICKEN SALAD WITH FETA AND CROUTONS.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 13%      ACIDITY (TA): 8.43 pH: 3.18              RESIDUAL SUGAR: 1.7(G/L)
CASES PRODUCED:	2,240 6 PACKS

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#### VINTAGE CONDITIONS:

ALL ROUND A GREAT GROWING SEASON, WITH WARM CONDITIONS PERFECT FOR FLOWERING AND FRUIT SET. THE SETTLED WEATHER CONTINUED, 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.

#### WINEMAKING:

THE MOST IMPORTANT THING IN MAKING VIBRANT SAUVIGNON BLANC IS TO AVOID OXIDATION AND TO PRESERVE 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 FILTERING AND FINING, BEFORE THE WINE IS BOTTLED.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS