



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2022 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.

COLOUR: PALE STRAW.

NOSE: BRIGHT CITRUS AROMAS OF RIPE LIME AND GRAPEFRUIT ARE COMPLEMENTED BY DELICATE HERBACEOUS NOTES.

PALATE: PUNCHY LEMON AND LIME PROVIDE CRISP ACIDITY, DRAWING OUT TO A REFRESHING MINERAL FINISH.

FOOD MATCH: PULLED PORK SLIDERS.

CELLARING: DRINK YOUNG AND FRESH.

WINE ANALYSIS: ALC/VOL: 12.5% ACIDITY (TA): 7.73 (G/L)
pH: 3.20 RESIDUAL SUGAR: 7.4 (G/L)

VINTAGE CONDITIONS:

IT WAS OVERALL A GOOD GROWING SEASON IN MARLBOROUGH. CLOUDY AND HUMID CONDITIONS DOMINATED THE SEASON, WHICH, WHEN COMBINED WITH A RAINY FEBRUARY, INCREASED DISEASE PRESSURE. THE LEAD UP TO HARVEST WAS RELATIVELY SETTLED, ALBEIT COOLER THAN NORMAL. AS A RESULT, THE FRUIT WAS GIVEN PLENTY OF TIME TO RIPEN BEFORE BEING HARVESTED IN GREAT CONDITION IN MARCH.

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