



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

## PINOT NOIR 2014

DAMBUSTER, MARLBOROUGH

### COLOUR

Ruby red.

### NOSE

Mixture of red berry fruit, dark cherry and savoury spice aromas.

### PALATE

Vibrant forward fruit continues the length of the palate structured by integrated juicy acidity, sweet savoury oak and fine silky tannins.

### REGION

The fruit for this Pinot Noir was sourced solely from our Woolshed Vineyard in the upper Wairau Valley. Grown on a perfectly situated north west facing site; directly below the Delta Dam; hence 'the Dambuster'. North west facing slopes, clay soils and Marlborough's diurnal (day/night) temperatures provide slow ripening conditions which enhance structure and increase flavour concentration in the fruit.

### COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand picked then gently destemmed spending a week long cold soak. Each parcel was fermented using indigenous yeast and hand plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then separately pressed into a mix of new and old French oak barrels to mature for 12 months. Natural malolactic fermentation began at the beginning of spring. The wine was bottled on 4 March 2015.

### CLONES

Cl5, 777, 114, 667, Abel

### SEASON CONDITIONS

Marlborough experienced a cold spring, but the remainder of the growing season was one of the warmest on record for the region with hot, sunny weather.

### MATURITY

100% French Oak; 25% new

### WINE ANALYSIS

Alcohol	13%
Acidity (TA)	6.2g/L
pH:	3.53g/L

### CELLARING

Ready to drink now. Cellar up to eight years.

### SERVE

At room temperature.

### SUGGESTED FOOD MATCH

Duck with wild berry sauce and beetroot salad.

### WINEMAKERS

Nadine Worley & Cleighen Cornelius

### NO. OF CASES

315 (6 pack) cases – bottled 4 March 2015

### DEDICATION

Our hardworking vineyard workers, Sandy and Ollie, helped plant the Pinot Noir vines for this wine. This wine is dedicated to them for their 10 years of hard yakka working the Woolshed Vineyard.



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