



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



SAUVIGNON BLANC 2014

THE WOOLSHED VINEYARD, MARLBOROUGH

COLOUR

Pale lime.

NOSE

A combination of bright passionfruit, grapefruit pith and a subtle hint of jalapeño aromas.

PALATE

This wine is built around its palate presence. Ripe crushed ice acidity allows gorgeous structure and length and in turn enables the wine to show snow pea, kaffir lime and subtle tropical melon notes on the mid palate. A truly mouth-watering experience.

THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels with overlying silt and loam soils. It is situated close to the southern valley hills of the Wairau Valley. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough. The 2014 Woolshed Sauvignon Blanc was sourced from these hillside clays and terraced gravels offering the total array of a dry styled textured Sauvignon Blanc.

WINEMAKING

The grapes were harvested in the cool of the night, then gently crushed and pressed. After cold settling, the 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 18 August 2014.

SEASON CONDITIONS

Speculation was rife that 2014 would be one of the earliest vintages Marlborough had ever seen. Bud break was very early in spring and temperatures were warmer than average up to Christmas. The first fruit from the Woolshed came in on 25 March. Two weeks later it began to rain and didn't stop. The last of the fruit was in by 18 April (Easter). The 2014 vintage was unique; fruit acids were looking more balanced, and early development meant flavours 'beat' brix in the race to make picking decisions.

WINE ANALYSIS

Alcohol	13%
Acidity (TA)	7.45 g/L
pH:	3.2 g/L
Residual Sugar	1.5 g/L

CELLARING

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

SERVE

Chilled.

SUGGESTED FOOD MATCH

Prawn and crayfish salad, with avocado and a zesty lime & chilli dressing.

WINEMAKER

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NO. OF CASES: 13,300 6 packs

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