



PINOT NOIR 2015

MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Deep ruby red.

NOSE

Aromas of red cherry, dried herbs, scented oak and vibrant spice.

PALATE

Smooth on the palate with dark cherry and bramble flavours delivering a long finish with fine tannins and balanced acidity.

VINEYARD REGION

This wine was sourced from our Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The huge diurnal temperature variation, adds to the structure and fruit concentration of the wine.

VINTAGE CONDITIONS

After a warm, early start to the season, an unusually cold November saw snow fall on the mountains putting mother nature on hold for a while. Thankfully, a warm December through to February followed, which allowed the vines to catch up. The drier than usual season was characterised by a short and sweet harvest which produced delightful ripeness and bright aromatics.

VINIFICATION

The grapes were gently de-stemmed, allowing whole berries to remain intact. After a week long cold soak, each parcel was fermented separately, with a combination of wild and cultured yeast. The batches were hand plunged to extract the vibrant colour, flavour and delicate tannin structure. Parcel's were pressed separately to a mix of new and used French oak barrels or remained in tank. In the spring after completing malolactic fermentation, each parcel and tank was tasted and blended.

OAK REGIME

A portion of this wine was aged in French oak barriques, while the balance was matured in stainless steel to retain fruit character.

WINE ANALYSIS

ALC/VOL	13.5%
Acidity (TA)	5.9/L
pH	3.55
Bottled	February 2016

CELLARING

Will age beautifully for the next 5 to 6 years.

SERVE

Slow roasted duck breast with lentil and apricot chutney sauce.

WINEMAKERS

Cleighten Cornelius

Share our taste for adventure



mudhouse.co.nz
twitter.com/mudhousewine
facebook.com/mudhousewine