



MUD HOUSE

NEW ZEALAND



CHARDONNAY

2015 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Straw, pale gold.

NOSE

Medley of citrus, stonefruit and biscuit aromas.

PALATE

The palate is full but elegant and leads to a long crisp spicy finish.

VINEYARD REGION

A mix of selected grower vineyards in the Wairau Valley.

SOILS & PROFILE

Clay loam to greywacke alluvial soils.

VINIFICATION

After picking and pressing, the individual parcels were tank fermented at warm temperatures. At the end of fermentation, the wines were aged on the yeast lees for four months. Some parcels lees were stirred in tank to add mouth-feel and generosity. A small portion on this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.

SEASON CONDITIONS

Cold spring conditions were followed by a summer that was characterised by hot, sunny weather; with cool nights. These slow ripening conditions have shown lovely ripe flavour profiles in our aromatic wines.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	6.12
pH:	3.52 %
Residual Sugar:	3 (g/L)

PEAK DRINKING

Now – 2018

SERVE

Chilled.

FOOD MATCH

Corn fed roast chicken, with pinenut and garlic stuffing, served with roast vegetables and a chardonnay based gravy.

WINEMAKERS

Nadine Worley & Cleighen Cornelius

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