



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

## PINOT NOIR 2015

CLAIM 431 VINEYARD, CENTRAL OTAGO

### COLOUR

Ruby red.

### NOSE

Freshly crushed wildberries, dark plums, brooding spice and underlying elegant oak nuances.

### PALATE

A generous and layered palate is woven with elegant and textured dark fruit tannins and integrated woodspice notes. A backbone of classic Central Otago acidity helps to balance and maintain vibrancy in the finish.

### REGION

All the fruit was sourced solely from our Claim 431 Vineyard in Bendigo, Central Otago. Free draining loam soils over schist gravel makes this sub-region a natural home for growing outstanding Pinot Noir. The huge diurnal (day/night) temperature shifts which are typical of the region, add to the structure and increase flavour concentration in the fruit.

### COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested then gently destemmed. After 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 26 February 2016.

### CLONES

777, 115, 667, 5, Abel

### SEASON CONDITIONS

After a warm, early start to the season, an unusually cold November saw snow fall on the mountains, putting the brakes on early growth. With warmer weather in December, the vines soon caught up. January and February remained warm and the season was drier than usual. A short and sweet harvest resulted in bright aromatics.

### MATURITY

100% French Oak; 25% new.

### WINE ANALYSIS

Alcohol	14%
Acidity (TA)	5.8g/L
pH:	3.6g/L

### CELLARING

Ready to drink now. Cellar up to eight years.

### SERVE

At room temperature.

### SUGGESTED FOOD MATCH

Juicy and succulent red meats such as duck, venison or lamb with a light flavoursome jus will pair beautifully with this Pinot Noir.

### WINEMAKER

Cleighten Cornelius

### NO. OF CASES

4,000 6 packs .



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