



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



SAUVIGNON BLANC 2015

THE WOOLSHED VINEYARD, MARLBOROUGH

COLOUR

Pale yellow.

NOSE

Beautifully defined aromas of nettles, tomato leaf and pert citrus notes hold together overt tropical aromas of melon and guava.

PALATE

Elegance, line and length are the hallmarks of this wine. Built around its juicy acid structure and a tell-tale textural minerality, it is a Sauvignon with persistence, succulence and harmony.

THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels with overlying silt and loam soils. It is situated in the Wairau Plains Southern Valleys. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough. The 2015 Woolshed Sauvignon Blanc was sourced from these hillside clays and terraced gravels to deliver a true expression of the vineyard.

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 22 October 2015.

SEASON CONDITIONS

Cold spring conditions were followed by a summer that was characterised by hot, sunny weather, with cool nights. These slow ripening conditions, along with lighter than average crop loads, made for some stunningly expressive Sauvignon Blanc.

WINE ANALYSIS

| | |
|----------------|----------|
| Alcohol | 13% |
| Acidity (TA) | 7.45 g/L |
| pH: | 3.2 g/L |
| Residual Sugar | 1g/L |

CELLARING

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

SERVE

Chilled.

SUGGESTED FOOD MATCH

Asparagus wrapped in prosciutto.

WINEMAKER

Nadine Worley & Cleighten Cornelius

NO. OF CASES: 941 (6 packs)

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