



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2016 CHARDONNAY

REGION: MARLBOROUGH

SUB REGION: OMAKA

THE OMAKA SUB REGION IS LESS EXTENSIVELY WORKED BY THE RIVER SYSTEMS WITH SOILS THAT TEND TO HAVE SIGNIFICANT AMOUNTS OF SILT, GRAVEL AND ALSO HIGHER LEVELS OF CLAY. THE CLAY COMPONENT AND THE WARMER NORTH FACING SITES GIVE CHARDONNAY FOCUSED STONE FRUIT AND CITRUS PITH WHICH SUPPORTS OAK AND EXTENDED LEES CONTACT.

COLOUR: GOLDEN STRAW.

NOSE: PURE SCENTS OF WHITE NECTARINE WITH TOUCHES OF FINE VANILLIN SPICED OAK.

PALATE: STONE FRUIT, CREAMY TEXTURES AND CONCENTRATED FRUIT DEPTH.

FOOD MATCH: SAGE BUTTER ROASTED CHICKEN.

CELLARING: SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.

WINE ANALYSIS: ALC/VOL: 13.5% ACIDITY (TA): 5.58 PH: 3.5

CASES PRODUCED: 1,166

#### VINTAGE CONDITIONS:

2016 VINTAGE STARTED WELL WITH WARM WEATHER DURING FLOWERING ENSURING A WELL-BALANCED CROP FOR MARLBOROUGH. THE FOLLOWING WARM AND EXTENDED SUMMER ALLOWED THE FRUIT TO RIPEN EVENLY AND CREATED FRUIT FORWARD FLAVOURS AND ACID.

#### WINEMAKING:

AFTER PICKING AND PRESSING, THE INDIVIDUAL PARCELS WERE FERMENTED AT WARM TEMPERATURES. AT THE END OF FERMENTATION, THE WINES WERE AGED ON YEAST LEES FOR FOUR MONTHS. SELECTED PARCELS WERE STIRRED TO BUILD MOUTH-FEEL AND GENEROSITY. A SMALL PORTION OF THIS WINE UNDERTOOK FULL MALOLACTIC FERMENTATION TO ENHANCE THE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

#### SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS