



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

PINOT NOIR 2017

DAMBUSTER, MARLBOROUGH

COLOUR

Garnet.

NOSE

Brooding dark cherry and fresh berry notes are complemented by savoury earthiness and spiced oak.

PALATE

A satisfyingly smooth palate featuring a spectrum of red and dark berries with sweet, savoury spice. Toasty oak, juicy acidity and fine support tannins have integrated to form a seamless, full and refreshing finish.

REGION

The fruit for this Pinot Noir was sourced solely from our Woolshed Vineyard in the upper Wairau Valley. Grown on a uniquely situated north west facing site; directly below the Delta Dam; hence 'the Dambuster'. North west facing slopes, clay soils and Marlborough's diurnal (day/night) temperatures provide slow ripening conditions which enhance structure and increase flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand picked then gently destemmed spending 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.

SEASON CONDITIONS

Vintage 2017 started well with warm weather during flowering ensuring a well-balanced crop. The long, warm summer that followed allowed the fruit to ripen slowly and evenly, with bold, concentrated flavours and crisp acidity.

MATURITY

100% French Oak; 20% new

WINE ANALYSIS

Alcohol	13%
Acidity (TA)	6.05g/L
pH:	3.56

CELLARING

Ready to drink now. Cellar for up to nine years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Roasted duck with crispy potatoes and rich red wine gravy.

WINEMAKER

Cleighten Cornelius



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