



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

## PINOT NOIR 2019

DAMBUSTER, MARLBOROUGH

### COLOUR

Deep garnet.

### NOSE

Intense aromas of blueberry, red and dark cherries lead the way, supported by subtle savoury spice and earthy notes.

### PALATE

A generous and smooth palate featuring an array of sweet, juicy fruit with blueberry, blackberry, red and black cherry. Fresh fruit notes are complemented by decisive acidity, which lingers to the end, artfully showing off the delicate tannins and revealing more blue fruit notes.

### 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

Settled weather during the growing season set up the vines well for flowering and fruit set. Canopy growth was good and the long, warm summer ripened fruit beautifully. In early March, we began harvesting our Pinot Noir, which was healthy and bursting with juicy acidity and ripe fruit flavours.

### MATURITY

100% French Oak; 20% new

### WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	6.45g/L
pH:	3.51

### CELLARING

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

### SERVE

At room temperature.

### SUGGESTED FOOD MATCH

Lamb shoulder with chunky roast potatoes.

### WINEMAKER

Cleighten Cornelius.



*Taste the adventure*



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