



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT NOIR 2020

CLAIM 431 VINEYARD, CENTRAL OTAGO

COLOUR

Deep ruby.

NOSE

Layers of dark cherry and ripe plum are accompanied by a hint of delicate spice and subtle earthiness.

PALATE

The elegant and complex palate is driven by concentrated dark fruits and cool climate acidity. Subtle spiced oak and supple tannins provide texture, length and finish.

THE VINEYARD

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 increased flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested and gently destemmed. After a week long cold soak, the fruit, which included 40% whole bunch, was fermented using indigenous yeasts and plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then 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 17 February 2020.

SEASON CONDITIONS

The 2020 vintage in Bendigo was excellent, with conditions supporting the growth of juicy and vibrant fruit. The warm, settled summer conditions promoted healthy fruit, which was allowed to ripen at a gentle pace, allowing the development of exquisite flavours.

WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.5g/L
pH:	3.67

CELLARING

Ready to drink now. Cellar up to eight years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Herb crusted beef tenderloin with horseradish sauce.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer

Taste the adventure



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