



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2020 PINOT ROSÉ

REGION: MARLBOROUGH
SUB REGION: BURLEIGH

THIS SUB REGION HUGS THE LOW TERRACES OF THE TAYLOR RIVER. THE SOIL PROFILE IS A COMBINATION OF CLAY AND SILT SOILS AND THE TRADITIONALLY COOL AREA IS MORE SUITED TO LIGHT, FRAGRANT PINOT NOIR.

COLOUR:	PALE BLUSH.	
NOSE:	FRESH BERRIES AND LIFTED CITRUS.	
PALATE:	JUICY RED BERRIES AND WILDFLOWERS ARE COMPLEMENTED BY A HINT OF BLOOD ORANGE, WHICH OFFERS ACIDITY AND LEADS INTO A DRY FINISH.	
FOOD MATCH:	ANTIPASTO PLATTER.	
CELLARING:	GORGEOUS NOW AND FOR THE NEXT FEW YEARS.	
WINE ANALYSIS:	ALC/VOL: 13% PH: 3.38	ACIDITY (TA): 6.16 RESIDUAL SUGAR: 4.1 (G/L)
CASES PRODUCED:	2,303 6 PACKS	

VINTAGE CONDITIONS:

ALL ROUND A GREAT GROWING SEASON, WITH WARM CONDITIONS PERFECT FOR FLOWERING AND FRUIT SET. THE SETTLED WEATHER CONTINUED, WITH ABOVE AVERAGE TEMPERATURES ENSURING THE DEVELOPMENT OF JUICY ACIDITY AND CONCENTRATED FRUIT FLAVOURS. AT THE TIME OF PICKING, THE FRUIT WAS IN OPTIMAL CONDITION – HEALTHY, WITH GREAT FLAVOUR AND INTEGRITY.

WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED AND PRESSED. EACH PARCEL WAS FERMENTED AT COOL TEMPERATURES TO PRESERVE THE FRESH FRUIT FLAVOURS AND AROMAS. THE WINE WAS THEN LEFT ON YEAST LEES FOR SEVERAL WEEKS BEFORE REMOVING TO CREATE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS