



MUD HOUSE

NEW ZEALAND



MERLOT

2021 MUD HOUSE HAWKE'S BAY MERLOT

COLOUR

Ruby red.

NOSE

Enticing florals and aromatic cherry, plum and dark blackberry are elegantly complemented by subtle spiced fruit cake notes.

PALATE

This medium-bodied Merlot features sweet dark fruit notes and a hint of mocha spice. Juicy acidity and soft tannins provide balance, texture and lead into a long finish.

VINEYARD REGION

Sourced from carefully selected vineyards in the Hawke's Bay; the oldest wine region in New Zealand.

SOILS & PROFILE

The vineyards are situated on free draining gravels and river wash.

VINIFICATION

Once harvested, the fruit was brought into the winery where it was de-stemmed into stainless steel fermenters. The fermentation took 10 days, during which it was pumped over twice a day to help extract colour, fruit flavour and tannins. The wine then went through a full malolactic fermentation in stainless steel with 25% new oak, before being fined using natural methods prior to bottling.

VINTAGE CONDITIONS

The Hawke's Bay experienced a largely dry season, which was great for reducing disease pressure and ripening fruit. While yields were down, the warm summer temperatures allowed for the development of gorgeously concentrated fruit, which was picked in excellent condition.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	6.11g/l
pH	3.49

CELLARING

Drinking beautifully now, this wine will continue to reward for 3+ years.

SERVE

At room temperature.

FOOD MATCH

Seared lamb loin with a roasted vegetable, feta and pine nut salad.

WINEMAKER

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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