



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2021 SAUVIGNON BLANC

REGION: MARLBOROUGH

SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

COLOUR:	PALE STRAW.
NOSE:	RIPE LIME, JUICY PASSIONFRUIT AND A HERBACEOUS HIT OF SNOW PEA AND NETTLE.
PALATE:	PUNCHY LEMON AND LIME PROVIDE CRISP ACIDITY, DRAWING OUT TO A REFRESHING MINERAL FINISH.
FOOD MATCH:	FRESH FISH WITH LEMON WEDGES AND A GREEN SALAD.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 13.5% ACIDITY (TA): 7.1 pH: 3.40 RESIDUAL SUGAR: 1.3(G/L)

VINTAGE CONDITIONS:

IT WAS A CHALLENGING GROWING SEASON, WITH WET AND COLD WEATHER DURING FLOWERING. HOWEVER, AS SUMMER ROLLED ON, CONDITIONS IMPROVED AND THE SUMMER MONTHS WERE HOT AND DRY – PERFECT FOR RIPENING FRUIT. HARVEST CAME AROUND EARLY, AND WHEN THE FRUIT WAS PICKED IT WAS ABSOLUTELY PRISTINE – HEALTHY AND JUICY, BRIMMING WITH INTENSE FLAVOURS.

WINEMAKING:

THE MOST IMPORTANT THING IN MAKING VIBRANT SAUVIGNON BLANC IS TO AVOID OXIDATION AND TO PRESERVE FRESHNESS. THIS IS DONE EVERY STEP OF THE WAY; FROM HARVESTING TO PUTTING THE WINE INTO THE BOTTLE. WE KEEP EVERY VINEYARD BATCH SEPARATE THROUGHOUT THE WINEMAKING PROCESS UNTIL BLENDING. THE FINAL PROCESS IS FILTERING AND FINING, BEFORE THE WINE IS BOTTLED.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS