



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2021 PINOT NOIR

REGION: MARLBOROUGH

SUB REGION: THE NARROWS

LOCATED AT THE NARROWING OF THE UPPER WAIRAU VALLEY WITH LOVELY NORTH FACING ASPECTS. THE COOLNESS OF THE AREA COMBINED WITH THE AIRFLOW CREATED BY THE RIVER, ALLOWS A LONGER, SLOWER RIPENING SEASON. THE COMBINATION OF THE RIVER STONE AND CLAY SOILS DELIVER MINERAL ACIDITY AND TANNINS WITH TENSION.

COLOUR:	BRIGHT RUBY RED.
NOSE:	RIPE CHERRIES, DARK PLUMS AND A HINT OF PIQUANT CRANBERRY ARE COMPLIMENTED BY DELICATE OAK SPICE.
PALATE:	RIPE CHERRY AND DARK BERRIES OFFER SWEETNESS AND FLESHY FRUIT FLAVOURS. OAK SPICE, JUICY ACIDITY AND SILKY TANNINS PROVIDE BALANCE AND A SUCCULENT TEXTURE.
FOOD MATCH:	JUICY STEAK WITH SAUTEED GARLIC MUSHROOMS.
CELLARING:	ENJOY NOW, OR HOLD FOR ANOTHER FIVE YEARS.
WINE ANALYSIS:	ALC/VOL: 13.0% ACIDITY (TA): 6.02 PH: 3.55

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:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, BEFORE UNDERGOING A WEEK-LONG COLD SOAK. EACH PARCEL WAS FERMENTED USING A COMBINATION OF WILD AND CULTURED YEAST, THEN PLUNGED TO EXTRACT VIBRANT COLOUR, FLAVOUR AND DELICATE TANNIN STRUCTURE. THE WINE WAS AGED WITH 20-25% NEW OAK AND THEN FINED USING TRADITIONAL METHODS BEFORE BEING BOTTLED.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS