



PINOT NOIR

2022 MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Bright garnet.

NOSE

Fragrant cherry aromas are complemented by savoury herb notes and a hint of delicate oak spice.

PALATE

Ripe cherry and bramble flavours combine to create a smooth and elegant palate. Soft tannins and refreshing acidity contribute texture and lead into the long, juicy finish.

VINEYARD REGION

This wine was sourced from our Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The diurnal temperature variation, adds to the structure and fruit concentration of the wine.

VINIFICATION

The grapes were gently picked, allowing whole berries to remain intact. After a week long cold soak, each parcel was fermented with a combination of wild and cultured yeasts. The batches were plunged daily to extract the vibrant colour, flavour and delicate tannin structure. Parcels were pressed separately and left to age in carefully selected oak. In the spring after completing malolactic fermentation, each parcel was tasted and blended.

VINTAGE CONDITIONS

The 2022 growing season was one to remember in Central Otago. Conditions were dry and warmer than normal, though some wet weather hit toward the end of the season. Fortunately, the fruit was in fantastic condition and we were able to pick it at optimal ripeness, avoiding any rain dilution of flavour.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	4.91 g/L
pH	3.67

CELLARING

Will age beautifully over the next five years.

SERVE

At room temperature.

FOOD MATCH

Thai style cucumber salad with barbeque duck.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure.



mudhouse.co.nz
facebook.com/mudhousewine