



MUD HOUSE

NEW ZEALAND



MERLOT

2022 MUD HOUSE HAWKE'S BAY MERLOT

COLOUR

Bright ruby red.

NOSE

Dark cherry and bold mocha notes are complemented by spicy fruitcake aromas.

PALATE

This lighter style Merlot features ripe black currant and dried herb notes. A juicy and attractive wine with a smooth texture and generous mouthfeel.

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 real mixed bag during the 2022 growing season. Though conditions were ideal for flowering, cool and wet weather in the lead up to ripening presented some challenges. Despite these tough conditions, the fruit was eventually harvested ripe and clean.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	4.34g/L
pH	3.66

CELLARING

Drinking beautifully now, this wine will continue to reward for 2+ years.

SERVE

At room temperature.

FOOD MATCH

New Zealand lamb medallions, triple cooked potatoes and a crisp green salad.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure.



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