



CHARDONNAY

2022 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Pale golden.

NOSE

Ripe citrus and fleshy nectarine aromas lead the way, complemented by a hint of oak.

PALATE

The palate features juicy citrus flavours, which contribute to the generously weighted palate. Succulent stonefruit notes provide acidity, while the subtle oak adds warmth and texture, leading into a long finish.

VINEYARD REGION

A mix of selected grower vineyards around the Marlborough region.

SOILS & PROFILE

Clay loam to greywacke alluvial soils.

VINIFICATION

After picking and pressing, the individual parcels were fermented with 25% oak at warm temperatures. At the end of fermentation, the wines were aged on yeast lees for four months. Select parcels were lees stirred to add mouth-feel. Portions of this wine undertook full malolactic fermentation to enhance texture. Prior to bottling the wine was fined using traditional methods.

SEASON CONDITIONS

It was overall a good growing season in Marlborough. Cloudy and humid conditions dominated the season, which, when combined with a rainy February, increased disease pressure. The lead up to harvest was relatively settled, albeit cooler than normal. As a result, the fruit was given plenty of time to ripen before being harvested in March.

WINE ANALYSIS

Alc/Vol:	13%
Acidity (TA):	4.93
pH:	3.67
Residual Sugar:	3.7 g/L

PEAK DRINKING

Now – 2025.

SERVE

Chilled.

FOOD MATCH

Grilled lemon chicken with salad and garlic bread.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure

