



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

SAUVIGNON BLANC 2022

WOOLSHED VINEYARD, MARLBOROUGH

COLOUR

Pale straw.

NOSE

Fresh yet delicate herbaceous notes are complemented by the bright and zesty citrus aromas of lemon, grapefruit and ripe lime.

PALATE

A restrained and elegant Sauvignon Blanc, with generous lemon and ripe grapefruit flavours and juicy acidity which adds texture. The refreshing finish is long and dry, with an almost savoury saline quality.

THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels with overlying silt and loam soils. It is situated in the Wairau Plains Southern Valleys. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough.

WINEMAKING

The grapes were harvested in the cool of the night, then gently crushed and pressed. A select portion was fermented on skins, before pressing to oak for aging. After cold settling, the remaining juice was cool fermented in stainless steel with selected yeast strains to add complexity and retain the vibrant vineyard characteristics. Once fermentation was finished, the wine was racked and allowed to relax on light yeast lees to aid complexity and mouthfeel, before being bottled.

SEASON CONDITIONS

It was overall a good growing season in Marlborough. Cloudy and humid conditions dominated the season. 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 picked in March. At the time of harvesting it was healthy, ripe and packed with quintessential Woolshed flavours of grapefruit and pithy lemon.

WINE ANALYSIS

Alcohol	13%
Acidity (TA)	7.84 g/L
pH	3.3

CELLARING

Ready to drink now.

SERVE

Chilled.

SUGGESTED FOOD MATCH

Fresh fish with a citrus dressed green salad.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.



Taste the adventure



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