



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2022 PINOT ROSÉ

REGION: MARLBOROUGH

SUB REGION: BURLEIGH

THIS SUB REGION HUGS THE LOW TERRACES OF THE TAYLOR RIVER. THE SOIL PROFILE IS A COMBINATION OF CLAY AND SILT SOILS AND THE TRADITIONALLY COOL AREA IS MORE SUITED TO LIGHT, FRAGRANT PINOT NOIR.

COLOUR:	PALE BLUSH.	
NOSE:	FRESH BERRIES AND WHITE FLESH STONEFRUIT	
PALATE:	VIBRANT AND JUICY! RIPE ACIDITY RESPECTFULLY BALANCES THE SWEETNESS AND PROVIDES WEIGHT, LEADING INTO A LOVELY, DRY FINISH.	
FOOD MATCH:	YOUR FAVOURITE CHEESES.	
CELLARING:	GORGEOUS NOW AND FOR THE NEXT FEW YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.5%	ACIDITY (TA): 5.94
	PH: 3.51	RESIDUAL SUGAR: 3.6 (G/L)

#### VINTAGE 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 GREAT CONDITION IN MARCH.

#### WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED AND PRESSED. EACH PARCEL WAS FERMENTED AT COOL TEMPERATURES TO PRESERVE THE FRESH FRUIT FLAVOURS AND AROMAS. THE WINE WAS THEN LEFT ON YEAST LEES FOR SEVERAL WEEKS BEFORE REMOVING TO CREATE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS