



SAUVIGNON BLANC

2022 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale Straw.

NOSE

Delicate aromas of snow pea, nettle and guava.

PALATE

The palate is crisp with citrus and ripe grapefruit, complimented by juicy acidity and a long finish.

VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes our company Woolshed vineyard, in the upper Wairau Valley; along with long established growers in the Awatere and Wairau Valleys.

VINTAGE CONDITIONS

The 2022 vintage had a wet start to the season. The wet start then was followed by warm days and cool nights aiding in fruit development and bright flavours.

VARIETY

100% Sauvignon Blanc

VINIFICATION

The most important thing in making vibrant Sauvignon Blanc is treating the grapes, juice and wine with respect protecting the volatile flavours from oxidation and corruption. This is done each step of the way starting from

harvesting in the wee hours to ensure the grapes are cold and happy when they reach the winery. Each vineyard batch is kept separate and gently pressed and cold settled. The juice is then racked and inoculated with selected yeast. A cool, closely monitored fermentation follows and once the wine has reached perfect balance the wine is chilled and racked off yeast lees. The wines are then allowed to relax in tank before blending, fining and filtering.

WINE ANALYSIS

ALC/VOL	12.32%
Residual Sugar	4.5g/L

PEAK DRINKING

Now

SERVE

Chilled with good friends.

FOOD MATCH

Fish and chips