



MUD HOUSE

NEW ZEALAND



CHARDONNAY

2022 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Pale golden yellow.

NOSE

Bright citrus and fleshy stone fruit aromas are complemented by delicate biscuit aromas.

PALATE

The palate is dominated by juicy citrus flavours, which contribute to the generously weighted palate. Flinty minerality highlights the bright acidity, while the subtle oak adds warmth and texture, drawing out to 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

Despite early season wet weather, conditions improved in Marlborough in 2023. A long, dry Autumn, with above average temperatures contributed to intensely concentrated fruit. Harvest was a dream and the fruit was picked healthy and clean, bursting with stunning flavours.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	5.19
pH:	3.59
Residual Sugar:	0.8 g/L

PEAK DRINKING

Now – 2026.

SERVE

Chilled.

FOOD MATCH

Crispy chicken and truffle fries.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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