MUD HOUSE
NEW ZEALAND

PINOT NOIR 2023

CLAIM 431 VINEYARD, CENTRAL OTAGO

COLOUR
Deep garnet.

NOSE
Intense aromas of dark cherry and fresh blueberry are complemented by subtle oak spice and delicate florals.

PALATE
The elegant and smooth palate shows off with dark fruit and fresh red fruit notes, which highlight the bright acidity. Light in body, this wine's velvety tannins are framed by delicate oak spice.

THE VINEYARD
All the fruit was sourced solely from our Claim 431 Vineyard in Bendigo, Central Otago. Free draining loam soils over schist gravel makes this sub-region a natural home for growing outstanding Pinot Noir. The huge diurnal (day/night) temperature shifts which are typical of the region, add to the structure and increased flavour concentration in the fruit.

COMMENTS
When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested and gently destemmed. After a week long cold soak, the fruit, which included 40% whole bunch, was fermented using indigenous yeasts and plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then pressed into a mix of new and old French oak barrels to mature for 11 months. Natural malolactic fermentation began at the beginning of spring.

SEASON CONDITIONS
Central Otago experienced fantastic conditions during the 2023 growing season. Though the weather was slightly patchy during flowering, the resulting fruit set was even. Conditions were consistently dry, with warm days and cool nights contributing to stunning flavours and crisp acidity. In the lead up to harvest a cold snap provided a scare, however, we were able to pick fruit which was clean and healthy.

WINE ANALYSIS
Alcohol	14%
Acidity (TA)	5.33 g/L
pH:	3.68

CELLARING
Ready to drink now. Cellar up to eight years.

SERVE
At room temperature.

SUGGESTED FOOD MATCH
Rosemary roasted lamb with potato gratin.

WINEMAKERS
Cleighten Cornelius and Krystal Palmer

Taste the adventure

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