



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

SAUVIGNON BLANC 2023

WOOLSHED VINEYARD, MARLBOROUGH

COLOUR

Pale straw.

NOSE

Bright, herbaceous snow pea notes are complemented by lively citrus aromas, including pink grapefruit, lemon and lime.

PALATE

A restrained and elegant Sauvignon Blanc, that is both juicy and broad, with great mid-palate weight. The ripe acidity provides length and drive, with a refreshing, textural finish.

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 raked 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 2023. Though Marlborough experienced some wet weather earlier in the season, a long, dry Autumn with above average temperatures culminated in fruit with intense concentration and fresh acidity. The harvest period was a dream, and we were able to pick the fruit in pristine condition, healthy and packed with stunning flavour.

WINE ANALYSIS

Alcohol	13%
Acidity (TA)	7.53 g/L
pH	3.16

CELLARING

Ready to drink now.

SERVE

Chilled.

SUGGESTED FOOD MATCH

Pan-seared fish with charred corn salad.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.



Taste the adventure



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