



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2023 SAUVIGNON BLANC

REGION: MARLBOROUGH

SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

COLOUR:	PALE STRAW.
NOSE:	BRIGHT LEMON AND GRAPEFRUIT AROMAS ARE COMPLEMENTED BY DELICATE HERBACEOUS NOTES.
PALATE:	ZESTY AND GENEROUS, THIS WINE HAS CONCENTRATED FRUIT FLAVOURS, WITH CITRUS AND TROPICAL NOTES PROVIDING RIPE ACIDITY, PALATE WEIGHT AND DRIVING THE LONG FINISH.
FOOD MATCH:	GOOD OLD FISH AND CHIPS.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 12.5% ACIDITY (TA): 7.96 (G/L) PH: 3.19 RESIDUAL SUGAR: 3.0 (G/L)

VINTAGE CONDITIONS:

DESPITE EARLY SEASON WET WEATHER, CONDITIONS IMPROVED IN MARLBOROUGH. A LONG, DRY AUTUMN, WITH ABOVE AVERAGE TEMPERATURES PROVIDED THE ULTIMATE RIPENING CONDITIONS, CONTRIBUTING TO INTENSELY CONCENTRATED FRUIT. HARVEST WAS A DREAM AND THE FRUIT WAS PICKED HEALTHY AND CLEAN, BURSTING WITH STUNNING FLAVOURS.

WINEMAKING:

THE MOST IMPORTANT THING IN MAKING VIBRANT SAUVIGNON BLANC IS TO AVOID OXIDATION AND TO PRESERVE FRESHNESS. THIS IS DONE EVERY STEP OF THE WAY; FROM HARVESTING TO PUTTING THE WINE INTO THE BOTTLE. WE KEEP EVERY VINEYARD BATCH SEPARATE THROUGHOUT THE WINEMAKING PROCESS UNTIL BLENDING. THE FINAL PROCESS IS FILTERING AND FINING, BEFORE THE WINE IS BOTTLED.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS