



MUD HOUSE

NEW ZEALAND



CHARDONNAY

2024 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Pale golden.

NOSE

Lively citrus and fresh stone fruit aromas are complemented by buttery biscuit notes and flinty minerality.

PALATE

The palate is dominated by juicy, fruit driven acidity, which contributes to the generously weighted palate. Flinty minerality and harmoniously balanced oak provide structure, which continues into a pleasingly persistent 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 15% 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

2024 will be remembered as one of the most fantastic growing seasons in recent memory. Though a couple of early frosts during flowering impacted yield, which was down on the previous year, the hot summer and dry autumn conditions that followed provided the ultimate setting for the fruit to ripen and develop intense flavour. The fruit was picked clean and healthy, at optimal phenological ripeness.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	4.84
pH:	3.49
Residual Sugar:	1.5 g/L

PEAK DRINKING

Now – 2028.

SERVE

Lightly chilled.

FOOD MATCH

Chicken with a creamy mushroom and white wine sauce.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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