



MUD HOUSE

NEW ZEALAND



ROSÉ

2024 MUD HOUSE MARLBOROUGH ROSÉ

COLOUR

Pale blush pink.

NOSE

Vibrant tropical and fresh gooseberry notes are complemented by a hint of delicate red berry.

PALATE

A juicy and generous palate that bursts with fruit flavours, crisp acidity and a long, mineral finish.

VINEYARD REGION

Fruit for this wine was sourced from selected vineyards across the expanse of the Marlborough winegrowing region, including our company Woolshed Vineyard in the upper Wairau Valley, along with long established growers in the Awatere and Wairau Valleys.

SOILS AND PROFILE

Our Marlborough vineyards are situated on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels, fertile loams and clays.

VINTAGE 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%
Acidity (TA): 6.88 g/L
Residual Sugar: 4 g/L
pH: 3.2

CELLARING

Drinking deliciously now, and will continue to reward for at least 2 years.

SERVE

Lightly chilled.

FOOD MATCH

Brie baked with honey and walnuts served with prosciutto and crostini.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure.



mudhouse.co.nz
facebook.com/mudhousewine