



## SAUVIGNON BLANC

2024 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

### COLOUR

Pale straw.

### NOSE

Bright tropical aromas are complemented by zesty citrus notes and a hint of fresh cut grass.

### PALATE

Fresh lemon, lime and guava notes star in this bright Sauvignon Blanc, with subtle capsicum notes offering freshness and vivacity, highlighting the refreshing finish.

### VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes 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 on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

### VINIFICATION

The most important thing in making vibrant Sauvignon Blanc is to preserve aromas and 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 fining and filtering, before the wine is then bottled.

### 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): 7.12g/L  
pH: 3.15

### CELLARING

Drinking beautifully now.

### SERVE

Lightly chilled.

### FOOD MATCH

Crispy calamari with a Greek salad.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

*Taste the adventure.*