



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2024 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:	LIVELY TROPICAL FRUIT AND ZESTY LIME AROMAS ARE COMPLEMENTED BY FRAGRANT NETTLE AND LIME LEAF NOTES.
PALATE:	VIBRANT AND GENEROUS, THIS WINE HEAVES WITH JUICY CITRUS AND TROPICAL NOTES. CRISP, MINERAL ACIDITY CONTRIBUTES PALATE WEIGHT AND HIGHLIGHTS THE LONG, REFRESHING FINISH.
FOOD MATCH:	FETA, ASPARAGUS & BACON FRITTATA.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 12.5% ACIDITY (TA): 8.18 (G/L) PH: 3.08 RESIDUAL SUGAR: 4.5 (G/L)

VINTAGE CONDITIONS:

2024 WILL BE REMEMBERED AS A FANTASTIC GROWING SEASON. THOUGH A COUPLE OF EARLY FROSTS DURING FLOWERING IMPACTED YIELD, WHICH WAS DOWN ON THE PREVIOUS YEAR, MARLBOROUGH'S SWELTERING SUMMER AND THE CRISP, DRY AUTUMN CONDITIONS THAT FOLLOWED PROVIDED THE ULTIMATE SETTING FOR THE FRUIT TO RIPEN BEAUTIFULLY. THE FRUIT WAS PICKED CLEAN AND HEALTHY, WITH STUNNING FLAVOURS AND CRISP ACIDITY.

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