



MUD HOUSE
NEW ZEALAND



SAUVIGNON BLANC

2025 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.

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

The 2025 vintage started with a hot growing season that cooled down towards the end of the season. This brought fruit that was clean with concentrated, bright aromatics.

WINE ANALYSIS

Alc/Vol: 13%
Acidity (TA): 7.11g/L
pH: 3.21

CELLARING

Drinking beautifully now.

SERVE

Lightly chilled.

FOOD MATCH

Crispy calamari with a Greek salad.

Taste the adventure.



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