



## PINOT NOIR 2018

MUD HOUSE CENTRAL OTAGO PINOT NOIR

### COLOUR

Ruby red.

### NOSE

Aromas of ripe red and dark berry mingle with cherry aromas, supported by subtle spicy oak.

### PALATE

Juicy cherries lead into a smooth palate, delivering a long finish with fine tannins and balanced acidity.

### VINEYARD REGION

This wine was sourced from our Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The huge diurnal temperature variation, adds to the structure and fruit concentration of the wine.

### VINTAGE CONDITIONS

The 2018 vintage started well with warm weather during flowering ensuring a well-balanced crop. The following warm to hot summer meant for an early harvest for our Pinot Noir and it was a race to get the fruit off. The 2018 wines are approachable with a generous palate.

### VINIFICATION

The grapes were gently de-stemmed, allowing whole berries to remain intact. After a week long cold soak, each parcel was fermented separately, with a combination of wild and cultured yeast. The batches were hand plunged to extract the vibrant colour, flavour and delicate tannin structure. Parcel's were pressed separately to a mix of new and used French oak barrels or remained in tank. In the spring after completing malolactic fermentation, each parcel and tank was tasted and blended.

### OAK REGIME

A portion of this wine was aged in French oak barriques, while the balance was matured in stainless steel to retain fruit character.

### WINE ANALYSIS

ALC/VOL	13%
Acidity (TA)	5.97/L
pH	3.58

### CELLARING

Will age beautifully over the next five years.

### SERVE

Rosemary rubbed butterflied lamb leg, slow roasted over the BBQ.

### WINEMAKER

Cleighten Cornelius.

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