



PINOT NOIR 2017

MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Deep 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 2017 vintage started with warm weather during flowering which ensured a well-balanced crop. The extended summer allowed fruit to ripen evenly and delivered wine with lovely ripe fruit flavours and balanced acidity.

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	13.5%
Acidity (TA)	6.18/L
pH	3.48
Bottled	January 2018

CELLARING

Will age beautifully over the next five years.

SERVE

Moroccan spiced lamb with a pomegranate and quinoa salad.

WINEMAKER

Cleighten Cornelius

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