



PINOT NOIR 2016

MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Deep ruby red.

NOSE

Aromas of ripe red cherry, dried herbs, scented oak and vibrant spice.

PALATE

Smooth on the palate with juicy dark cherry and bramble flavours 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

2016 vintage started well with warm weather during flowering ensuring a well-balanced crop. The following warm and extended summer allowed the fruit to ripen evenly and created ripe fruit flavours and acid. The 2016 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	13.5%
Acidity (TA)	5.95/L
pH	3.58
Bottled	February 2016

CELLARING

Will age beautifully for the next 5 to 6 years.

SERVE

Slow roasted lamb shanks with Pinot Noir jus, served with roasted winter vegetables.

WINEMAKERS

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