



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2016 PINOT ROSÉ

REGION: MARLBOROUGH
SUB REGION: BURLEIGH

THIS SUB REGION HUGS THE LOW TERRACES OF THE TAYLOR RIVER. THE SOIL PROFILE IS A COMBINATION OF CLAY AND SILT SOILS AND THE TRADITIONALLY COOL AREA IS MORE SUITED TO LIGHT, FRAGRANT PINOT NOIR.

COLOUR:	SALMON.
NOSE:	FRESH SUMMER STRAWBERRIES AND WILD FLOWERS.
PALATE:	JUICY CHERRY AND SAVOURY LENGTH.
FOOD MATCH:	BEAUTIFUL ACCOMPANIMENT TO A SUMMER PLATTER WITH PROSCIUTTO, RIPE BLUE CHEESE, AND SMOKED MUSHROOMS.
CELLARING:	GORGEOUS NOW AND FOR THE NEXT FEW YEARS.
WINE ANALYSIS:	ALC/VOL: 11.5% ACIDITY (TA): 6.78 PH: 3.4 RESIDUAL SUGAR: 8.4 (G/L)

CASES PRODUCED: 300

VINTAGE CONDITIONS:

THE 2016 VINTAGE STARTED WELL WITH WARM WEATHER DURING FLOWERING ENSURING A WELL-BALANCED CROP FOR MARLBOROUGH. THE FOLLOWING WARM AND EXTENDED SUMMER ALLOWED THE FRUIT TO RIPEN EVENLY AND CREATED BRIGHT FRUIT FLAVOURS AND ACID. THE GRAPES WERE LEFT TO HANG UNTIL WE WERE READY TO HARVEST, COMING INTO THE WINERY BETWEEN 21 MARCH TO 15 APRIL 2016.

WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED AND PRESSED. EACH PARCEL WAS FERMENTED AT COOL TEMPERATURES TO PRESERVE THE FRESH FRUIT FLAVOURS AND AROMAS. THE WINE WAS THEN LEFT ON YEAST LEES FOR SEVERAL WEEKS BEFORE REMOVING TO CREATE TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS.

SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS