



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

SAUVIGNON BLANC 2019

WOOLSHED VINEYARD, MARLBOROUGH

COLOUR

Pale straw.

NOSE

Tropical notes of passionfruit are driven by aromatic blackcurrant, lime leaf and zesty grapefruit.

PALATE

An elegantly textured palate offers succulent fruit, fresh lingering acidity and a long, dry finish.

THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels with overlying silt and loam soils. It is situated in the Wairau Plains Southern Valleys. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough. The 2019 Woolshed Sauvignon Blanc was sourced from these hillside clays and terraced gravels to deliver a true expression of the vineyard.

WINEMAKING

The grapes were harvested in the cool of the night, then gently crushed and pressed, though a handpicked portion were kept separate and destemmed and left on skins for 7 days before pressing to oak barrel for fermentation. After cold settling, the remaining juice was cool fermented in stainless steel with selected yeast strains to add complexity and retain the vibrant vineyard characteristics. Once fermentation was finished, the wine was racked and allowed to relax on light yeast lees to aid complexity and mouthfeel, before being bottled on 22 July, 2019.

SEASON CONDITIONS

Settled weather during the growing season set up the vines well for flowering and fruit set at The Woolshed Vineyard. Canopy growth was good and the long, warm summer ripened fruit beautifully. On 31 March, harvest began, with the fruit healthy and bursting with quintessential Woolshed flavours of grapefruit and pithy lemon.

WINE ANALYSIS

Alcohol	13%
Acidity (TA)	8.17 g/L
pH	3.2 g/L
Residual Sugar	0.5g/L

CELLARING

Ready to drink now. Will reward with cellaring for 3 - 5 years.

SERVE

Chilled.

SUGGESTED FOOD MATCH

Fresh grilled fish with a citrus and fennel salad.

WINEMAKERS

Cleighten Cornelius.

NO. OF CASES: 4,558 (6 packs)



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