



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2016 SAUVIGNON BLANC

REGION: MARLBOROUGH  
SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

COLOUR:	PALE LEMON YELLOW.
NOSE:	POWERFUL GRAPEFRUIT AND PASSIONFRUIT PITH WITH SCENTED BELL PEPPER.
PALATE:	FULL, COMPLEX AND A LONG QUENCHING FINISH.
FOOD MATCH:	NEW SEASON ASPARAGUS WITH LEMON INFUSED BALSAMIC.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 13%      ACIDITY (TA): 6.7 pH: 3.29              RESIDUAL SUGAR: 3.5 (G/L)
CASES PRODUCED:	3,375

#### 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 RIPE 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:

THE MOST IMPORTANT THING IN MAKING VIBRANT SAUVIGNON BLANC IS TO AVOID OXIDATION AND CORRUPTION. THIS IS DONE EVERY STEP OF THE WAY; FROM HARVESTING TO PUTTING THE WINE INTO THE BOTTLE. WE KEEP EVERY VINEYARD BATCH SEPARATE THROUGHOUT THE WINEMAKING PROCESS UNTIL BLENDING. THE FINAL PROCESS IS FINING AND FILTERING, BEFORE THE WINE IS BOTTLED.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS