



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2016 PINOT NOIR

REGION: MARLBOROUGH

SUB REGION: THE NARROWS

LOCATED AT THE NARROWING OF THE UPPER WAIRAU VALLEY WITH LOVELY NORTH FACING ASPECTS. THE COOLNESS OF THE AREA COMBINED WITH THE AIRFLOW CREATED BY THE RIVER, ALLOWS A LONGER, SLOWER RIPENING SEASON. THE COMBINATION OF THE RIVER STONE AND CLAY SOILS DELIVER MINERALLY ACIDITY AND TANNINS WITH TENSION.

COLOUR:	RUBY RED.
NOSE:	DARK CHERRY AND BERRIES WITH SUBTLE SWEET OAK SPICE.
PALATE:	SOFT DARK FRUIT IS FOLLOWED BY A HINT OF SAVOURY BRAMBLE BERRIES. JUICY ACIDITY AND SOFT TANNINS OFFER A LINGERING FINISH.
FOOD MATCH:	BARBECUED VENISON LOIN ALONGSIDE BRUSSELS SPROUTS SLAW WITH MAPLE & WALNUT
CELLARING:	SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.
WINE ANALYSIS:	ALC/VOL: 13% ACIDITY (TA): 5.7 pH: 3.56
CASES PRODUCED:	2,500

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.

WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED, FOLLOWED BY A WEEK LONG COLD SOAK. EACH PARCEL WAS FERMENTED USING INDIGENOUS YEAST, THEN HAND PLUNGED TO EXTRACT VIBRANT COLOUR, FLAVOUR AND DELICATE TANNIN STRUCTURE. A PORTION OF THE WINE WAS PRESSED INTO NEW FRENCH OAK BARRELS FOR SEVERAL MONTHS. THE WINE WAS FINED USING TRADITIONAL METHODS.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS