



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2015 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: GARNET RED.

NOSE: BLUEBERRY AND RED CHERRIES.

PALATE: FRAGRANT BLUEBERRY AND RED CHERRIES DEFTLY SIT ON A PALATE OF SOPHISTICATED ELEGANT TANNINS AND FOCUSED ACIDITY.

FOOD MATCH: GRILLED VENISON LOIN WITH SMOKY ROASTED BEETS AND TRUFFLED POTATOES.

CELLARING: SAVOUR NOW, OR HOLD FOR ANOTHER FIVE YEARS.

WINE ANALYSIS: ALC/VOL: 13.5% ACIDITY(TA): 5.76 PH: 3.51

CASES PRODUCED: 1,350

#### VINTAGE CONDITIONS:

COLD SPRING CONDITIONS AT THE START OF THE GROWING SEASON WERE FOLLOWED BY A SUMMER THAT WAS CHARACTERISED BY HOT, SUNNY WEATHER WITH COOLER NIGHTS. THE 2015 HARVEST RESULTED IN LOVELY RIPE FLAVOURS.

#### 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. THE WINE WAS FINED USING TRADITIONAL METHODS.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS