



PINOT NOIR

2019 MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Ruby red.

NOSE

Aromas of bold cherry and fresh red berries are underpinned by savoury notes and spicy oak.

PALATE

Dark fruit flavours flow into a smooth palate, delivering a long finish with fine tannins and juicy acidity.

VINEYARD REGION

This wine was sourced from our Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The huge diurnal temperature variation, adds to the structure and fruit concentration of the wine.

VINIFICATION

The grapes were gently picked, allowing whole berries to remain intact. After a week long cold soak, each parcel was fermented with a combination of wild and cultured yeasts. The batches were plunged daily to extract the vibrant colour, flavour and delicate tannin structure. Parcels were pressed separately to a mix of French oak barrels or remained in tank. In the spring after completing malolactic fermentation, each parcel and tank was tasted and blended.

VINTAGE CONDITIONS

The 2019 vintage started well with a fantastic flowering period that ensured good crop levels. The warm weather that followed ensured fruit ripened beautifully, with intense and well-rounded flavours.

OAK REGIME

A portion of this wine was aged in French oak barriques, while the balance was matured in stainless steel to retain fruit character.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	5.85/L
pH	3.62

CELLARING

Will age beautifully over the next five years.

SERVE

Coq au vin with creamy mashed potatoes.

WINEMAKER

Cleighten Cornelius.

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