



MUD HOUSE

NEW ZEALAND



MERLOT

2020 MUD HOUSE HAWKE'S BAY MERLOT

COLOUR

Ruby red.

NOSE

Classic Merlot aromas of decadent plum and dark cherry are complemented by hints of mint and dried herbs.

PALATE

Soft and medium-bodied, the palate is full of juicy plum and blackberry, spiced with mint, black pepper and warming aniseed spice. The finish is long and generous.

VINEYARD REGION

Sourced from carefully selected vineyards in the Hawke's Bay; the oldest wine region in New Zealand.

SOILS & PROFILE

The vineyards are situated on free draining gravels and river wash.

VINIFICATION

Once harvested, the fruit was brought into the winery where it was de-stemmed into stainless steel fermenters. The fermentation took 10 days, during which it was pumped over twice a day to help extract colour, fruit flavour and tannins. The wine then went through a full malolactic fermentation in stainless steel with 25% new oak, before being fined using natural methods prior to bottling.

VINTAGE CONDITIONS

The Hawke's Bay experienced a great growing season, albeit slightly cooler than usual. Long summer days and moderately fresh nights provided ideal ripening conditions. When the fruit was picked, it was in optimal condition—clean, with concentrated flavours and acidity.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	5.56g/l
pH	3.62

CELLARING

Drinking beautifully now, this wine will continue to reward for 3+ years.

SERVE

At room temperature.

FOOD MATCH

Lamb medallions with charred broccolini and crispy potatoes.

WINEMAKER

Cleighten Cornelius.

Taste the adventure



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