



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

PINOT NOIR 2015

DAMBUSTER, MARLBOROUGH

COLOUR

Ruby red.

NOSE

Mixture of red berry fruit, dark cherry and savoury spice aromas.

PALATE

Vibrant fruit forward flavours continue the length of the palate, supported by juicy acidity, sweet savoury oak and fine tannins.

REGION

The fruit for this Pinot Noir was sourced solely from our Woolshed Vineyard in the upper Wairau Valley. Grown on a uniquely situated north west facing site; directly below the Delta Dam; hence 'the Dambuster'. North west facing slopes, clay soils and Marlborough's diurnal (day/night) temperatures provide slow ripening conditions which enhance structure and increase flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand picked then gently destemmed spending a week long cold soak. Each parcel was fermented using indigenous yeast and hand plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then separately pressed into a mix of new and old French oak barrels to mature for 12 months. Natural malolactic fermentation began at the beginning of spring. The wine was bottled on 14 March 2016.

CLONES

Cl5, Abel

SEASON CONDITIONS

Cold spring conditions were followed by a summer that was characterised by hot, sunny weather; with cool nights. These slow ripening conditions, along with lighter than average crop loads, made for some stunningly aromatic Pinot Noir.

MATURITY

100% French Oak; 25% new

WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.86g/L
pH:	3.67

CELLARING

Ready to drink now. Cellar up to eight years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Slow cooked leg of lamb with roasted potatoes and rich gravy.

WINEMAKERS

Nadine Worley & Cleighen Cornelius

NO. OF CASES

402 (6 pack) cases.



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