



MUD HOUSE

NEW ZEALAND



SAUVIGNON BLANC

2021 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale straw.

NOSE

Lifted citrus aromas are complemented by a hint of melon and a refreshing herbaceous quality.

PALATE

The front palate is peppered with juicy tropical fruit flavours. Citrus-driven acidity lingers, adding texture and a refreshing finish.

VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes our company Woolshed vineyard, in the upper Wairau Valley; along with long established growers in the Awatere and Wairau Valleys.

SOILS AND PROFILE

Our Marlborough vineyards are on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

VINIFICATION

The most important thing in making vibrant Sauvignon Blanc is to avoid oxidation, preserving aromas and freshness. This is done every step of the way; from harvesting to putting the wine into the bottle.

We keep every vineyard batch separate throughout the winemaking process until blending. The final process is fining and filtering, before the wine is then bottled.

VINTAGE CONDITIONS

It was a challenging growing season, with wet and cold weather during flowering. However, as summer rolled on, conditions improved and the summer months were hot and dry – perfect for ripening fruit. Harvest came around early, and when the fruit was picked it was absolutely pristine – healthy and juicy, brimming with intense flavours.

WINE ANALYSIS

Alc/Vol: 12.5%

Acidity (TA): 7.42

pH: 3.15

CELLARING

Will continue to drink well for the coming 3 - 4 years.

FOOD MATCH

Fresh crumbed fish with lemon wedges, a crisp green salad and freshly baked bread.

WINEMAKER

Cleighten Cornelius and Krystal Palmer.

Taste for adventure.



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