



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2020 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 MINERAL ACIDITY AND TANNINS WITH TENSION.

**COLOUR:** BRIGHT RUBY RED.

**NOSE:** RIPE CHERRIES AND DARK RED BERRIES WITH A HINT OF OAK SPICE.

**PALATE:** RIPE CHERRY AND DARK BERRIES OFFER SWEETNESS AND FLESHY FRUIT FLAVOURS. OAK SPICE, JUICY ACIDITY AND SILKY TANNINS PROVIDE GENEROUS TEXTURE AND A LONG FINISH.

**FOOD MATCH:** SEARED LAMB WITH MASHED CARROTS AND BALSAMIC REDUCTION.

**CELLARING:** ENJOY NOW, OR HOLD FOR ANOTHER FIVE YEARS.

**WINE ANALYSIS:** ALC/VOL: 13.0% ACIDITY (TA): 6.0 pH: 3.55

#### VINTAGE CONDITIONS:

ALL ROUND A GREAT GROWING SEASON, WITH WARM CONDITIONS PERFECT FOR FLOWERING AND FRUIT SET. THE SETTLED WEATHER CONTINUED, WITH ABOVE AVERAGE TEMPERATURES ENSURING THE DEVELOPMENT OF JUICY ACIDITY AND CONCENTRATED FRUIT FLAVOURS. AT THE TIME OF PICKING, THE FRUIT WAS IN OPTIMAL CONDITION – HEALTHY, WITH ELEGANT AND VIBRANT FLAVOURS.

#### WINEMAKING:

AT OPTIMAL RIPENESS, THE PINOT NOIR GRAPES WERE HARVESTED, THEN GENTLY DESTEMMED, BEFORE A WEEKLONG COLD SOAK. EACH PARCEL WAS FERMENTED USING A COMBINATION OF WILD AND CULTURED YEAST, THEN HAND PLUNGED TO EXTRACT VIBRANT COLOUR, FLAVOUR AND DELICATE TANNIN STRUCTURE. A PORTION OF THE WINE WAS PRESSED INTO NEW FRENCH OAK BARRELS FOR SEVERAL MONTHS TO IMPART TEXTURE. THE WINE WAS FINED USING TRADITIONAL METHODS BEFORE BEING BOTTLED.

#### SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS