



MUD HOUSE

NEW ZEALAND



PINOT NOIR

2020 MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Ruby red.

NOSE

Fresh cherry and red berries are complemented by a hint of baking spice and earthy aromas.

PALATE

Fresh fruit, sweet dried herbs and savoury oak notes combine to impart texture, while the long finish highlights the elegant tannins and bright 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 was tasted and blended.

VINTAGE CONDITIONS

The 2020 vintage started well with warm, settled conditions during flowering, ensuring good crop levels. The summer that followed promoted healthy fruit with great flavour.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	5.72 g/L
pH	3.63

CELLARING

Will age beautifully over the next five years.

SERVE

Roast lamb, crispy potatoes and grilled brocolini.

Taste the adventure



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