



MUD HOUSE

NEW ZEALAND



MERLOT

2017 MUD HOUSE HAWKE'S BAY MERLOT

COLOUR

Ruby red.

NOSE

Classic aromas of spicy fruit cake, dark cherries and mocha spice.

PALATE

The palate is full with flavours of blackcurrants, liquorice and dried herb. It is medium bodied with fine grain tannins; a soft yet concentrated wine.

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 clay loam soils, sands and free draining gravels.

VINIFICATION

Once harvested, the fruit was brought into the winery where it was de-stemmed into a stainless steel fermenter. 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 before being fined using natural methods prior to bottling.

VINTAGE CONDITIONS

The 2017 vintage offered exceptional growing conditions in the Hawke's Bay. A moderate spring with low frost ensured good flowering. Summer really turned it on, with warm, dry conditions resulting in even ripening. Rain events during harvest offered challenges, but the resulting Merlot is a great example of this classic varietal.

WINE ANALYSIS

ALC/VOL	13.0%
RS	5.5g/l
pH:	3.62

PEAK DRINKING

Now and will continue to reward for 3+ years.

SERVE

At room temperature.

FOOD MATCH

Juicy eye fillet with a pomegranate jus, roasted beets and steamed broccolini.

WINEMAKERS

Cleighten Cornelius

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