



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT NOIR 2019

CLAIM 431 VINEYARD, CENTRAL OTAGO

COLOUR

Deep garnet.

NOSE

Layers of dark cherry and fresh raspberry are complemented by delicate florals and warm oak spice.

PALATE

An elegant and complex palate is supported by cool climate acidity and ripe red fruits. Subtle spice and supple tannins contribute to the texture, length and finish.

THE VINEYARD

All the fruit was sourced solely from our Claim 431 Vineyard in Bendigo, Central Otago. Free draining loam soils over schist gravel makes this sub-region a natural home for growing outstanding Pinot Noir. The huge diurnal (day/night) temperature shifts which are typical of the region, add to the structure and increased flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested and gently destemmed. After 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 11 February 2020.

SEASON CONDITIONS

The 2019 vintage in Bendigo was a great season for juicy, vibrant and elegant Pinot Noir. The growing season was warm and settled, allowing the fruit to ripen at a gentle pace. A moderate crop was picked in pristine condition, full of concentrated flavours.

WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.9 g/L
pH:	3.62

CELLARING

Ready to drink now. Cellar up to eight years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Basil pesto pasta.

WINEMAKER

Cleighten Cornelius.

NO. OF CASES

6,600 6 packs.

Taste the adventure



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