



MUD HOUSE

NEW ZEALAND



CHARDONNAY

2019 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Pale gold.

NOSE

Citrus and stonefruit aromas are complemented by a hint of toasty oak.

PALATE

The palate is full yet elegant, with a soft texture. Juicy citrus and ripe stonefruit flavours are mellowed by subtle biscuit and oak spice.

VINEYARD REGION

A mix of selected grower vineyards.

SOILS & PROFILE

Clay loam to greywacke alluvial soils.

VINIFICATION

After picking and pressing, the individual parcels were fermented with 25% oak at warm temperatures. At the end of fermentation, the wines were aged on yeast lees for four months. Some parcels' lees were stirred in tank to add mouth-feel and generosity. Portions of this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.

SEASON CONDITIONS

The settled weather in Marlborough ensured good flowering and growing conditions, while the warm summer ripened fruit beautifully. These excellent conditions continued throughout harvest and at the time of picking, the fruit was in optimal condition – healthy, with great flavour and integrity.

WINE ANALYSIS

Alc/Vol:	13.0%
Acidity (TA):	6.17
pH:	3.4
Residual Sugar:	3.6 (g/L)

PEAK DRINKING

Now – 2025.

SERVE

Chilled.

FOOD MATCH

Chargrilled chicken with a roasted baby carrot, feta and rocket salad.

WINEMAKER

Cleighten Cornelius.

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