



## CHARDONNAY

2018 MUD HOUSE MARLBOROUGH CHARDONNAY

### COLOUR

Pale gold.

### NOSE

Medley of citrus, stonefruits and light biscuit aromas.

### PALATE

The palate is full but elegant and leads to a gentle flowing texture, with subtle 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 in a 70/20 split of old/new oak barrels at warm temperatures. At the end of fermentation, the wines were aged on the yeast lees for four months. Some parcels lees were stirred in tank to add mouth-feel and generosity enhanced by subtle spicy oak. A small portion on this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.

### SEASON CONDITIONS

A spectacular growing season, thanks to warm settled weather during spring, set the vines up well for flowering and fruit set. Big canopy growth during ripening season in late summer mean a slightly early harvest. The grapes showed great natural ripeness and fruit forward flavours with vibrant skins and acidity.

### WINE ANALYSIS

Alc/Vol:	13.0%
Acidity (TA):	7.03
pH:	3.5
Residual Sugar:	5.9 (g/L)

### PEAK DRINKING

Now – 2021

### SERVE

Chilled.

### FOOD MATCH

Chargrilled chicken with fresh asparagus salad.

### WINEMAKER

Cleighten Cornelius

*Share our taste for adventure*



[mudhouse.co.nz](http://mudhouse.co.nz)  
[twitter.com/mudhousewine](https://twitter.com/mudhousewine)  
[facebook.com/mudhousewine](https://facebook.com/mudhousewine)