



CHARDONNAY

2017 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 tank and barrel fermented 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. 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

The 2017 vintage experienced a varied ripening season of cool winds and warm sunshine, producing bright Chardonnay. The fruit was well balanced on the vine, and the slightly later harvest allowed the development of ripe fruit flavours and acid. The 2017 Marlborough harvest started on 24 March; with the last grapes coming into the winery on 28 April.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	5.2
pH:	3.62
Residual Sugar:	1.7 (g/L)

PEAK DRINKING

Now – 2020

SERVE

Chilled.

FOOD MATCH

Chicken Caesar salad.

WINEMAKER

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