



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD

PINOT NOIR 2016

DAMBUSTER, MARLBOROUGH

COLOUR

Garnet.

NOSE

Dark cherry, plum and bramble are complemented by a hint of earthiness and baking spice.

PALATE

Smooth and savoury across the palate with dark cherries, delicate acid backbone, toasty oak and fine tactile tannins.

REGION

The fruit for this Pinot Noir was sourced solely from our Woolshed Vineyard in the upper Wairau Valley. Grown on a uniquely situated north west facing site; directly below the Delta Dam; hence 'the Dambuster'. North west facing slopes, clay soils and Marlborough's diurnal (day/night) temperatures provide slow ripening conditions which enhance structure and increase flavour concentration in the fruit.

COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand picked then gently destemmed spending 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.

SEASON CONDITIONS

The 2016 vintage offered near perfect conditions, with a warm start during flowering leading into a sunny and extended summer. These ideal conditions allowed the fruit to ripen evenly, resulting in fruit with heady aromas and fleshy, bold flavours.

MATURITY

100% French Oak; 25% new

WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.22g/L
pH:	3.59

CELLARING

Ready to drink now. Cellar up to eight years.

SERVE

At room temperature.

SUGGESTED FOOD MATCH

Slow cooked leg of lamb with roasted potatoes and rich gravy.

WINEMAKERS

Nadine Worley & Cleighen Cornelius



Taste the adventure



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