



MUD HOUSE

NEW ZEALAND



## CHARDONNAY

2021 MUD HOUSE MARLBOROUGH CHARDONNAY

### COLOUR

Pale golden.

### NOSE

Stonefruit, yellow plum and tropical fruit aromas are complemented by a touch of oak spice.

### PALATE

The palate is brimming with concentrated fruit flavours. Vibrant stone fruit provides juicy acidity, generous palate weight and a gorgeous texture.

### VINEYARD REGION

A mix of selected grower vineyards around the Marlborough region.

### 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. Select parcels were lees stirred to add mouth-feel. Portions of this wine undertook full malolactic fermentation to enhance texture. Prior to bottling the wine was fined using traditional methods.

### SEASON CONDITIONS

It was a challenging growing season, with wet and cold weather during flowering. However, as summer rolled on, conditions improved and the summer months were hot and dry – perfect for ripening fruit. Harvest came around early, and when the fruit was picked it was absolutely pristine – healthy and juicy, brimming with intense flavours.

### WINE ANALYSIS

Alc/Vol:	13%
Acidity (TA):	5.52
pH:	3.50
Residual Sugar:	2.29 g/L

### PEAK DRINKING

Now – 2026.

### SERVE

Chilled.

### FOOD MATCH

Baked chicken thighs with creamy Dijon sauce.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

*Taste the adventure*



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