



MUD HOUSE

CHILE

SAUVIGNON BLANC

2021 MUD HOUSE CHILE SAUVIGNON BLANC

COLOUR

Bright pale green colour.

NOSE

Notes of light rose petal, floral aromas and lemon peel notes.

PALATE

Fresh and vibrant with a hint of sweet fruit and delicate floral notes, nettle flavours, quite viscous mid palate that lead into a soft, cleansing finish.

VINEYARD REGION

Sourced exclusively from a small selection of vineyards within the famed, cool climate, Central Valley region of Chile - these are some of Chile's finest cool climate vineyards.

SOILS AND PROFILE

Vineyards are situated mostly on moderately fertile alluvial soils as well as sandy loams over decomposed granite. Some of our coastal vineyards are heavily influenced by cold Pacific currents and enjoy cool nights and afternoon breezes.

VINIFICATION—TO UPDATE

Grapes are harvested at night or in the cool early morning to ensure they arrive at the winery in peak condition. Grapes are crushed and pressed promptly, and at all times are kept under a blanket of CO₂ to avoid oxidation and retain all of the delicate and vibrant Sauvignon Blanc character. Batches are vinified separately, fermented slowly at 12-14°C with selected yeasts. Post fermentation, batches are blended, lightly fined and stabilised before being filtered prior to bottling.

VINTAGE CONDITIONS

2021 delivered a great start to the season with rain events in winter bringing respite to the dry conditions. Crops were looking healthy as we headed into a mild summer. Some untimely summer rains demanded expert vineyard management and overall the Central Valley produced some truly superb grapes, with hallmark freshness, flavour ripeness and vibrancy. 2021 will be remembered for its fresh floral whites.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 6.6
pH: 3.42

CELLARING

Best enjoyed in its youth.

FOOD MATCH

Pan seared fish with a crisp green salad and light vinaigrette.

WINEMAKER

Julian Grubb



Taste the adventure.

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