



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



## PINOT NOIR 2021

CLAIM 431 VINEYARD, CENTRAL OTAGO

### COLOUR

Deep ruby.

### NOSE

Dark berries and sweet cherry aromas are spiced with floral notes and warming oak spice.

### PALATE

The sophisticated and layered palate features generous weight and gorgeous texture. Dark berry notes provide freshness, highlighted by the juicy acidity. Warming oak spice and silky tannins frame the wine, which culminates in a long, refreshing finish.

### THE VINEYARD

All the fruit was sourced solely from our Claim 431 Vineyard in Bendigo, Central Otago. Free draining loam soils over schist gravel makes this sub-region a natural home for growing outstanding Pinot Noir. The huge diurnal (day/night) temperature shifts which are typical of the region, add to the structure and increased flavour concentration in the fruit.

### COMMENTS

When the grapes for this Pinot Noir reached optimal ripeness they were hand harvested and gently destemmed. After a week long cold soak, the fruit, which included 40% whole bunch, was fermented using indigenous yeasts and plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then 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

Conditions experienced during 2021 were largely good, with settled weather conducive to growing beautiful Pinot Noir. Warm temperatures and plenty of sunshine allowed the fruit to hang longer on the vine, developing concentrated flavour and fresh acidity as it ripened. This fruit was hand harvested in excellent condition.

### WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.36g/L
pH:	3.69

### CELLARING

Ready to drink now. Cellar up to eight years.

### SERVE

At room temperature.

### SUGGESTED FOOD MATCH

Slow cooked leg of lamb with roasted vegetables, green beans and red wine jus.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer

*Taste the adventure*



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