



MUD HOUSE

NEW ZEALAND



SAUVIGNON BLANC

2022 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale straw.

NOSE

Bold citrus aromas are complemented by the freshness of snow pea, nettles and tropical guava.

PALATE

Juicy citrus flavours are balanced by crisp acidity, which drives the wine and highlights the delicate tropical fruit flavours. A hint of minerality provides purity and texture, before leading into the long, refreshing finish.

VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes our company Woolshed vineyard, in the upper Wairau Valley; along with long established growers in the Awatere and Wairau Valleys.

SOILS AND PROFILE

Our Marlborough vineyards are on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

VINIFICATION

The most important thing in making vibrant Sauvignon Blanc is to preserve aromas and freshness. This is done every step of the way; from harvesting to putting the wine into the bottle. We keep every vineyard batch separate throughout the winemaking process until blending. The final process is fining and filtering, before the wine is then bottled.

VINTAGE CONDITIONS

It was overall a good growing season in Marlborough. Cloudy and humid conditions dominated the season, which, when combined with a rainy February, increased disease pressure. The lead up to harvest was relatively settled, albeit cooler than normal. As a result, the fruit was given plenty of time to ripen before being harvested in March.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 7.87
pH: 3.25

CELLARING

Will continue to drink well for the next 2 years.

FOOD MATCH

Crispy calamari with a rocket salad and citrus vinaigrette.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste for adventure.



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