



CHARDONNAY

2016 MUD HOUSE MARLBOROUGH CHARDONNAY

COLOUR

Straw, pale gold.

NOSE

Hints of paw paw, stonefruit and subtle savoury notes.

PALATE

The palate is full but elegant and leads to a gentle flowing texture.

VINEYARD REGION

A mix of selected grower vineyards in the Wairau Valley.

SOILS & PROFILE

Clay loam to greywacke alluvial soils.

VINIFICATION

After picking and pressing, the individual parcels were tank and barrel fermented at warm temperatures. At the end of fermentation, the wines were aged on the yeast lees for four months. Some parcels lees were stirred in tank to add mouth-feel and generosity. A small portion on this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.

SEASON CONDITIONS

The 2016 vintage started well with warm weather during flowering ensuring a well-blanced crop for Marlborough. The following warm and extended summer allowed the fruit to ripen evenly and created ripe fruit flavours and acid.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	6.2
pH:	3.48
Residual Sugar:	1.7 (g/L)

PEAK DRINKING

Now – 2019

SERVE

Chilled.

FOOD MATCH

BBQ seafood platter of scallops, clams and crayfish.

WINEMAKER

Cleighten Cornelius

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