



SAUVIGNON BLANC

2016 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale lemon.

NOSE

Lifted aromatic nose of snow pea, citrus and passionfruit.

PALATE

A beautifully balanced wine. The front palate fills with fresh greens and ripe tropical flavours. The crisp grapefruit like acidity extends the palate to a long mouth-watering finish.

VINEYARD REGION

The fruit is sourced from our Woolshed vineyard, in the upper Wairau Valley; as well as from our long established growers in the Awatere and Wairau Valleys, sub regions of Marlborough.

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 avoid oxidation and corruption. 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

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. The grapes were harvested between 21 March to 15 April 2016. Our 2016 wines are approachable with a generous palate.

WINE ANALYSIS

Alc/Vol: 12.5%

Acidity (TA): 7.1

pH: 3.24

CELLARING

Will continue to drink well for the coming 3 - 4 years.

FOOD MATCH

Aromatic Vietnamese chicken pho.

WINEMAKER

Cleighten Cornelius

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