



SAUVIGNON BLANC

2017 MUD HOUSE MARLBOROUGH SAUVIGNON BLANC

COLOUR

Pale lemon.

NOSE

Lifted aromatic nose of snow pea, nettles and guava.

PALATE

A beautifully balanced wine. The front palate fills with fresh melon, citrus and grapefruit 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 2017 vintage experienced a varied ripening season of cool winds and warm sunshine. This resulted in a slightly later harvest, so a longer hang time for the fruit which enabled full development of ripe fruit flavours during the summer months. Due to a cooler flowering season the crop was slightly lighter, so the well balanced crop provided great purity and texture. The Sauvignon Blanc fruit was harvested between April 1 and April 28.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 7.5
pH: 3.18

CELLARING

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

FOOD MATCH

Vietnamese seafood spring rolls, with fresh coriander, lime and crunchy vegetables.

WINEMAKER

Cleighten Cornelius

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