



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2017 SAUVIGNON BLANC

REGION: MARLBOROUGH
SUB REGION: RAPAURA

SITUATED AT THE EASTERN END OF RAPAURA ROAD WHERE BONY BRAIDED RIVER SOILS MEET THE MORE ALLUVIAL AND YOUNGER SILTS. THIS CONVERGENCE OF SOIL PROFILES GIVES AN OVERT LIFT AND PUNGENCY TO SAUVIGNON BLANC; WHILE ADDING LOVELY CRUNCHY PHENOLIC TEXTURES.

COLOUR:	PALE LIME.
NOSE:	POWERFUL GRAPEFRUIT AND PASSIONFRUIT PITH WITH SCENTED BELL PEPPER.
PALATE:	FULL, COMPLEX AND A BALANCED QUENCHING FINISH.
FOOD MATCH:	PANFRIED SNAPPER WITH ROCKET SALAD.
CELLARING:	DRINK YOUNG AND FRESH.
WINE ANALYSIS:	ALC/VOL: 12.5% ACIDITY (TA): 6.96 pH: 3.35 RESIDUAL SUGAR: 1.4 (G/L)
CASES PRODUCED:	6,000

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 WAS HARVESTED BETWEEN APRIL 1 AND APRIL 28.

WINEMAKING:

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 BOTTLED.

SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS