



MUD HOUSE

NEW ZEALAND

2019

PINOT NOIR



WINE DATA

Producer

Mud House

Region

Central Otago

Country

New Zealand

Wine Composition

100% Pinot Noir

Alcohol

13.5 %

Total Acidity

5.85 G/L

pH

3.62

DESCRIPTION

Ruby-red in color, this wine offers aromas of bold cherry and fresh red berries underpinned by savory notes and spicy oak. On the palate, it is smooth, with dark fruit flavors, juicy acidity, and fine tannins flowing into a long finish.

WINEMAKER NOTES

The 2019 vintage started well with a fantastic flowering period that ensured good crop levels. The warm weather that followed ensured that the fruit ripened beautifully, with intense and well-rounded flavors.

This wine was sourced from the winery's Claim 431 Vineyard in the Bendigo sub-region of Central Otago. The vineyard's free-draining loam soils over schist gravel make it a natural home for growing outstanding Pinot Noir. The huge diurnal temperature variation, adds to the structure and fruit concentration of the wine.

The grapes were gently picked, allowing whole berries to remain intact. After a week-long cold soak, each parcel was fermented with a combination of wild and cultured yeasts. The batches were plunged daily to extract the vibrant color, flavor and delicate tannin structure. Parcels were pressed separately to a mix of French oak barrels or remained in the tank. In the spring, after completing malolactic fermentation, each parcel and tank was tasted and blended. A portion of this wine was aged in French oak barriques, while the balance was matured in stainless steel to retain fruit character. .

SERVING HINTS

Mud House Pinot Noir will age beautifully over the next 5 years. This food-friendly wine pairs particularly well with dishes like Coq au vin with creamy mashed potatoes, or meats slow-roasted over the BBQ.