



PINOT NOIR

2021 MUD HOUSE CENTRAL OTAGO PINOT NOIR

COLOUR

Bright garnet.

NOSE

Heady aromas of fresh cherry and dark red berries layered with the toasty oak spice.

PALATE

Fresh fruit, sweet spice and savoury oak notes combine to create a generously weighted and approachable palate. Soft tannins and lively acidity provide texture and lead into a long, juicy finish.

VINEYARD REGION

This wine was sourced from our 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 diurnal temperature variation, adds to the structure and fruit concentration of the wine.

VINIFICATION

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 colour, flavour and delicate tannin structure. Parcels were pressed separately and left to age in carefully selected oak. In the spring after completing malolactic fermentation, each parcel was tasted and blended.

VINTAGE CONDITIONS

The 2021 growing season was mostly good, with conditions conducive to growing stunning Pinot Noir. Mild and settled weather ensured the development of ripe fruit flavours and refreshing acidity. The fruit was picked healthy and packed with gorgeous flavour.

WINE ANALYSIS

Alc/Vol	13.5%
Acidity (TA)	5.19 g/L
pH	3.62

CELLARING

Will age beautifully over the next five years.

SERVE

Char-grilled rib eye steak with garlic and parmesan scalloped potatoes and steamed asparagus.

Taste the adventure



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