



**MUD HOUSE**  
NEW ZEALAND

From the distinctive red of our native Pohutukawa Christmas tree to the bright blue feathers of the Tui, New Zealand's native forests show off the full spectrum of vibrant colour. Displaying Flora and Fauna on the label and Marlborough wines in the bottle, Mud House NZ by Nature is a celebration of all that is uniquely New Zealand.

## 2021 Mud House NZ by Nature Marlborough Sauvignon Blanc



### GRAPE VARIETY

Sauvignon Blanc

### COLOUR

Pale straw.

### NOSE

The bouquet of this wine displays delicate tropical Fruits notes with a hint of mandarin and herbaceous characters.

### PALATE

This wine is built on the balance of concentrated fruit flavours and a ripe acidity which help the wine to have beautiful texture and length along with generous complexity.

### VINEYARD REGION

The fruit is sourced across the expanse of the Marlborough winegrowing region. This includes our company Woolshed vineyard, in the upper Wairau Valley; along with long established growers in the Awatere and Wairau Valleys.

### VINTAGE CONDITIONS

2021 had a wet start to the flowering however this was followed by a hot growing season which resulted in pristine, concentrated fruit.

### 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 then bottled.

### WINE ANALYSIS

Alc/Vol: 13.22%  
Acidity (TA): 6.95 g/L  
pH: 3.23  
Residual Sugar: 3.2 g/L

### PEAK DRINKING

Drink young and fresh.

### FOOD MATCH

Fish and Chips with peas

### WINEMAKER

Cleighten Cornelius

*Mud House. Taste the Adventure*

