

# MUD HOUSE

## Marlborough Chardonnay 2024



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2024
<b>Volume:</b>	750ml
<b>Vineyard:</b>	A mix of selected grower vineyards in the Wairau Valley.
<b>Vinification:</b>	After picking and pressing, the individual parcels were tank fermented at warm temperatures. At the end of fermentation, the wines were aged on the yeast lees for four months. Some parcels lees were stirred in tank to add mouth-feel and generosity. A small portion on this wine undertook full malolactic fermentation to enhance the texture. Prior to bottling the wine was fined using traditional methods.
<b>Appearance:</b>	Straw, pale gold.
<b>Bouquet:</b>	Medley of citrus, stonefruit and biscuit aromas.
<b>Palate:</b>	The palate is full but elegant and leads to a long crisp spicy finish.

### Technical Analysis:

<b>Alcohol:</b>	13.50%	<b>pH:</b>	3.52
<b>Residual Sugar:</b>	3	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	6.12	<b>Hancocks Product:</b>	13893