



MUD HOUSE
NEW ZEALAND

MUD HOUSE

Sub Region Sauvignon Blanc 2024



- Category:** WINE
Style: WHITE WINE
Variety: SAUVIGNON BLANC
Region: MARLBOROUGH
Vintage: 2024
Volume: 750ml
Vineyard: Sub Region: Rapaura Vineyards situated at the eastern end of Rapaura Road where bony braided river soils meet the more alluvial and younger silts. The convergence of soil profiles gives an overt lift and pungency to Sauvignon Blanc; while adding lovely crunch phenolic textures.
- Vinification:** The most important thing in making 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.
- Appearance:** Pale Lime
Bouquet: Powerful grapefruit and passionfruit pith with scented bell pepper.
Palate: Full, complex and a balanced quenching finish.
Cellaring: Drink young
Food Match: SEAFOOD

Technical Analysis

Alcohol:	13.00%	pH:	3.35
Residual Sugar:	1.4	Packaging:	6 x 750ml
Titrateable Acidity:	6.96	Hancocks Product:	14841