MUD HOUSE

Central Otago Pinot Noir 2024

Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	CENTRAL OTAGO
Vintage:	2024
Volume:	750ml
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 to a mix of French oak barrels, or remain in tank. In the spring after completing malolactic fermentation, each parcel and tank was tasted and blended.
Appearance:	Ruby red.
Bouquet:	Aromas of bold cherry and fresh red berries are underpinned by savoury notes and spicy oak.
Palate:	Dark fruit flavours flow into a smooth palate, delivering a long finish with fine tannins and juicy acidity.

Technical Analysis

Alcohol:	13.50%	**Packaging:**	6 x 750ml
Hancocks Product:	15365		