

# MUD HOUSE

## Central Otago Pinot Noir 2022



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	PINOT NOIR
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2022
<b>Volume:</b>	750ml
<b>Vinification:</b>	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.
<b>Appearance:</b>	Ruby red.
<b>Bouquet:</b>	Aromas of bold cherry and fresh red berries are underpinned by savoury notes and spicy oak.
<b>Palate:</b>	Dark fruit flavours flow into a smooth palate, delivering a long finish with fine tannins and juicy acidity.

### Technical Analysis:

<b>Alcohol:</b>	13.50%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	15365		