

MUD HOUSE

Central Otago Pinot Noir 2022



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | PINOT NOIR |
| Region: | CENTRAL OTAGO |
| Vintage: | 2022 |
| 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:

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