

MUD HOUSE

SV Dambuster Pinot Noir 2016



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	MARLBOROUGH
Vintage:	2016
Volume:	750ml
Vineyard:	The fruit for this Pinot Noir was sourced solely from our Woolshed Vineyard in the upper Wairau Valley. Grown on a perfectly situated north west facing site; directly below the Delta Dam; hence 'the Dambuster'.
Vinification:	When the grapes for this Pinot Noir reached optimal ripeness they were hand picked then gently destemmed spending a week long cold soak. Each parcel was fermented using indigenous yeast and hand plunged to extract vibrant colour, flavour and delicate tannin structure. The wine was then separately pressed into a mix of new and old French oak barrels to mature for 12 months. Natural malolactic fermentation began at the beginning of spring.
Appearance:	Ruby red.
Bouquet:	Mixture of red berry fruit, dark cherry and savoury spice aromas.
Palate:	Vibrant forward fruit continues the length of the palate structured by integrated juicy acidity, sweet savoury oak and fine silky tannins.

Technical Analysis:

Alcohol:	13.00%	Packaging:	6 x 750ml
Hancocks Product:	15941		