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## Mud House 'Claim 431' Central Otago Pinot Noir 2016

<b>Grape Varietal:</b>	100% Pinot Noir
<b>Growing Region:</b>	Bendigo, Central Otago, New Zealand
<b>Chief Winemaker:</b>	Cleighten Cornelius



The wine is literally named after a gold miner's original 'claim 431' and now the name of the vineyard in Bendigo which sits at the heart of regions illustrious gold rush history. Which occurred in the area in the mid to late 1800's, and the terraced vineyard from which it is grown. This once a gold mining region, the Bendigo area is framed by dramatic, dry hills and greatly influenced by westerly winds.

The soils have been formed from glaciers grinding up the schist rocks to smaller gravels and finer particles. These soils are rich in minerals, free draining and low in vigour so careful use of irrigation is required to maintain vine health. The climate is the most continental in New Zealand, as in peak summer temperatures can exceed 35°C for several days, however the much cooler nights maintain acidity and vitality in Pinot Noir. The large diurnal temperature shifts which are typical of the region, add to the palate structure and flavour concentration.

Once Cleighten and the team felt that the grapes for this Pinot Noir had reached optimal ripeness they were hand-harvested and then gently destemmed before pressing. After a cold-soak of around a week, each parcel of fruit was fermented using indigenous yeast and hand plunged regularly to extract colour, flavour and defined tannin structure. The wine was then pressed off into a mix of new and old French oak barrels to mature for around 12 months. The wine also underwent a natural malolactic fermentation, which began at the start of Spring. After maturation, tasting and blending - the wine was bottled in late March 2017.

In your glass you will be greeted by an intense ruby-port red colour and crimson hue. On the nose you will be enticed by aromas wild red berries, ripe cherries, red plums, dried herbs and an underlying subtle oak note.

The palate is an engaging medium-bodied wine with an elegant and silky texture, showcasing dark cherries, infused tannins, fruit astringency along with those touches of dried herbs and spice. This Bendigo Pinot Noir has a classic 'Central Otago' character and the natural fruit acidity gives vibrancy and balance to the wine that lasts all the way through to a lingering dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Mud House 'Claim 431' Central Otago Pinot Noir has 13% Alc./vol. With mild decanting of 25-30 mins, serve in an appropriate glass at 16-17°C.

### Cellaring Potential:

Drinking well this coming season; plus - will age well over the next 3-4 years.

### Food Pairing Suggestions:

Perfect wine pairing with roast lamb, pork or duck w/ a cherry sauce and seasonal vegetables, mushroom pizza or pasta, even a grilled eggplant hamburger - enjoy.



***An engaging, well-structured 'Central Otago' Pinot Noir, with a defined balanced character.***