













## ACCOLADE WINES LIMITED

**\$20.95**

\* Suggested retail price

### Mud House Sauvignon Blanc 2022

	Product code	11200868
	Licensee price	\$18.22
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	New Zealand
	Regulated designation	Table wine
	Region	South Island
	Subregion	Marlborough
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar content	4.7
	Closure type	Metal screw cap
	Length of aging	Will continue to drink well for the next 2 years.

#### ABOUT THIS WINERY

As a global, vertically integrated wine business, our expertise extends from the grape to the glass. We are focused on excelling in the core activities of grape growing & sourcing, winemaking & production and sales & marketing.

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#### TASTING NOTES

##### COLOUR

Pale straw.

##### NOSE

Bold citrus aromas are complemented by the freshness of snow pea, nettles and tropical guava.

##### PALATE

Juicy citrus flavours are balanced by crisp

acidity, which drives the wine and highlights the delicate tropical fruit flavours. A hint of minerality provides purity and texture, before leading into the long, refreshing finish. Food

pairing :Crispy calamari with a rocket salad and citrus vinaigrette.

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#### PRODUCT NOTES

Our Marlborough vineyards are on moderately

fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

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#### PRODUCTION NOTES

The most important thing in making vibrant Sauvignon Blanc is to avoid oxidation and corruption. This is done every step of the way; from harvesting to putting the wine into the bottle. We keep every vineyard batch separate throughout the winemaking process until blending. The final process is fining and filtering, before the wine is then bottled.

