



MUD HOUSE

NEW ZEALAND



PINOT GRIS

2017 MUD HOUSE SOUTH ISLAND PINOT GRIS

COLOUR

Pale golden.

NOSE

A clean, crisp nose of freshly cut pear, quince and spicy honeysuckle.

PALATE

Delicately juicy and wonderfully mouth coating. The spicy pear notes open the front palate. These primary fruit flavours lead to the perfect blend of soft lingering acidity and gentle sweetness on the finish.

VINEYARD REGION

This wine was sourced from iconic wine regions across the South Island of New Zealand.

SOILS AND PROFILE

Situated on moderately fertile glacial soils, with a mix of sandy loam over very deep gravels, fertile loams and clays.

VINIFICATION

Once harvested, the grapes were gently pressed and settled in tank. The warm fermentation started with a handful of selected yeast strains. To add complexity and texture; a portion of the wine was fermented in old French oak barriques. After the completion of fermentation the wine was left to relax on light yeast lees to enhance structure and mouth feel. The wine was blended and lightly fined in July, then bottled in early August.

VINTAGE CONDITIONS

The 2017 vintage experienced a varied ripening season of cool winds and warm sunshine, producing bright Pinot Gris. The fruit was well balanced on the vine, and the slightly later harvest allowed the development of ripe fruit flavours and acid.

WINE ANALYSIS

Alc/Vol: 13%

Acidity (TA): 5.33

Residual Sugar: 8.6 (g/L)

CELLARING

Drinking deliciously now, and will continue to reward for at least 3 years.

FOOD MATCH

Slow roasted pork belly.

WINEMAKER

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