



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



## PINOT GRIS 2019

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

### COLOUR

Golden straw.

### NOSE

Aromatic pear and crisp apple, with a hint of sweet spice.

### PALATE

A full bodied Pinot Gris with an opulent texture. The generous fruit flavours of pear and apple add a touch of juicy acidity and provide a dry, crisp finish.

### REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long, cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

### COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. The wine was then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on gross yeast lees to enhance structure and mouthfeel. The wine was then fined, filtered and bottled.

### SEASON CONDITIONS

While conditions during flowering were challenging, the warm summer and dry autumn that followed ripened fruit beautifully. By the time fruit was ready for harvest, it was in pristine condition, with great varietal character.

### WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	6.14 g/L
pH:	3.44
Residual Sugar	5.8 g/L

### CELLARING

Ready to drink now. Will reward with cellaring for 5+ years.

### SERVE

8 - 10°C.

### SUGGESTED FOOD MATCH

Spicy pork and ginger noodles.

### WINEMAKERS

Cleighten Cornelius

### NO. OF CASES

1648 6 packs

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