



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



## PINOT GRIS 2018

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

### COLOUR

Golden straw.

### NOSE

An array of pear and apple, subtle sweet spice and mineral complexities.

### PALATE

A full bodied Pinot Gris with generous bold fruit flavours of pear and apple. Structured fine mineral texture and juicy acidity.

### 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

A mild spring meant no frosts during flowering season at The Home Block vineyard. This was followed by good fruit set during a hot dry December. Warm and humid weather that followed meant early veraison, then perfectly timed Nor'West winds helped dry out the canopies. The Pinot Gris was harvested between April 8 and April 9. The 2018 vintage offers aromatic, vibrant spicy red apple characteristics.

### WINE ANALYSIS

Alcohol	14.0%
Acidity (TA)	6.06 g/L
pH:	3.58
Residual Sugar	6.5 g/L

### CELLARING

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

### SERVE

8 - 10°C.

### SUGGESTED FOOD MATCH

Spicy Thai chicken curry.

### WINEMAKERS

Cleighten Cornelius

### NO. OF CASES

2,088 6 packs

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