



MUD HOUSE

NEW ZEALAND



## RIESLING

2020 MUD HOUSE WAIPARA VALLEY RIESLING

### COLOUR

Pale lime.

### NOSE

Vibrant aromas of lemon, green apple and light florals are underpinned by wet stone minerality and a slight suggestion of honey.

### PALATE

Delicate minerality is supported by crisp green apple and ripe stonefruit notes. Natural sweetness is balanced by a hint of citrus-driven acidity.

### VINEYARD REGION

The fruit for this vivid Riesling was sourced from blocks at our Deans and The Mound Vineyards in the Waipara Valley.

### SOILS & PROFILE

Gravelly loams over alluvial subsoil in the Waipara region offers minerality and structure.

### WINEMAKING

After delivery to the winery the grapes were gently pressed. Once pressed, only the free run juice was settled and fermented with a range of yeasts at cool temperatures for three weeks. The wine was then racked off lees and chilled for three additional weeks before blending and bottling.

### VINTAGE CONDITIONS

Waipara experienced a good growing season, with warm early summer weather optimal for flowering. Hot, sunny days provided ideal conditions for ripening fruit. By the time fruit was ready for harvest, it was in pristine condition, healthy and with concentrated varietal character.

### WINE ANALYSIS

Alc/Vol:	12%
Acidity (TA):	8.68 g/L
pH:	3.03
Residual Sugar:	16.5g/L

### CELLARING

Drinking beautifully now, will continue to develop over the next five years.

### SERVE

Chilled.

### FOOD MATCH

Cheese and charcuterie platter.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer

*Taste the adventure*



[mudhouse.co.nz](http://mudhouse.co.nz)  
[facebook.com/mudhousewine](https://facebook.com/mudhousewine)