



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



RIESLING 2019

THE MOUND VINEYARD, WAIPARA

COLOUR

Pale lime.

NOSE

A beautifully aromatic Riesling with light floral and fresh lime, wet stone and beeswax notes.

PALATE

A delightfully vibrant and balanced Riesling that elegantly expresses the interplay between acidity and natural sugar. Juicy lime and lemon refresh the palate, complemented by mineral acidity and delicate sweetness. This wine has complexity, body and length.

THE VINEYARD

This Single Vineyard Riesling is sourced from our Mound Vineyard in the Waipara Valley. This vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long growing season, provide perfect conditions for making world class Riesling.

WINEMAKING

The grapes were picked at optimal ripeness and whole bunch pressed. The free run juice was cold settled and racked a few days later. A long and slow fermentation ensued to maintain freshness and preserve primary Riesling notes. The ferment was stopped when acidity and residual sugar were in optimal balance, before being cold settled and racked. The wine was then fined, filtered and bottled on 30 October 2019.

SEASON CONDITIONS

Favourable weather conditions over flowering ensured a healthy yield set. The growing season that followed by warm and settled. The good weather remained until mid-April, ensuring the fruit was picked in excellent condition, full of intense flavours and free of significant disease.

WINE ANALYSIS

Alcohol	10%
Acidity (TA)	9g/L
pH:	3.11
Residual Sugar	32g/L

CELLARING

Drinking beautifully now and for the next 5-7 years.

SERVE

Chilled.

SUGGESTED FOOD MATCH

Spicy chicken and chorizo paella.

WINEMAKER

Cleighten Cornelius.

NO. OF CASES:

638 x 6 packs.

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