

RIESLING

2019 MUD HOUSE WAIPARA VALLEY RIESLING



COLOUR

Pale lime.

NOSE

Vibrant aromas of lemon and light florals are underpinned by wet stone minerality and the scent of beeswax.

PALATE

A delicate mineral palate is balanced by a hint of lemon and lime 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

A mild spring meant no frosts during flowering season. Perfectly timed Nor-West winds dried out canopies before harvest in early April. The fruit was picked at optimal ripeness while vibrant and free of disease.

WINE ANALYSIS

Alc/Vol:	12%
Acidity (TA):	8.34 g/l
pH:	3.1
Residual Sugar:	20.5g/L

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Barbecue butterflied chicken with a chilli and lime rub.

WINEMAKER

Cleighten Cornelius.

Share our taste for adventure