



MUD HOUSE

NEW ZEALAND

RIESLING

2018 MUD HOUSE WAIPARA VALLEY RIESLING



COLOUR

Pale lime.

NOSE

Light floral, beeswax, wet stone and ripe Meyer lemon.

PALATE

Fine mineral palate with juicy citrus fruit suggesting ripe lime and lemon.

VINEYARD REGION

The fruit for this lively 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 elegant structure.

WINEMAKING

After delivery to the winery the grapes were gently pressed. A portion was allowed 6 - 12 hours skin contact to help enhance the varietal character and to add structure and depth. Once pressed, only the free run juice was settled and fermented with a range of yeasts at cool temperatures for three weeks. The lees were then racked off and kept chilled for three additional weeks before blending.

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 wines are very aromatic with citrus spice and mouth-watering acidity.

WINE ANALYSIS

Alc/Vol:	12.5%
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

Asian style noodle salad with ginger, chilli and lime dressing.

WINEMAKER

Cleighten Cornelius.

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