



**MUD HOUSE**

NEW ZEALAND



## RIESLING

2017 MUD HOUSE WAIPARA VALLEY RIESLING

### COLOUR

Pale gold.

### NOSE

Lovely aromas of citrus, ginger and blossom florals.

### PALATE

A crisp and refreshing palate full of wonderful fruit concentration. The finish is enticingly mouth-watering with balanced sweetness.

### 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

The 2017 season saw some varied temperatures and weather patterns, creating Riesling with beautiful balanced sweetness.

### WINE ANALYSIS

Alc/Vol:	12.5%
Acidity (TA):	9.14 g/l
pH:	3.07
Residual Sugar:	26g/L

### CELLARING

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

### SERVE

Chilled.

### FOOD MATCH

Juicy BBQ chicken with fresh crunchy vegetable salad drizzled with an aromatic Thai dressing.

### WINEMAKER

Cleighten Cornelius

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