



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



## PINOT GRIS 2021

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

### COLOUR

Pale gold.

### NOSE

Ripe pear, crisp red apple and juicy nectarine notes are complemented by delicate florals, subtle citrus and a hint of nougat.

### PALATE

A full bodied Pinot Gris with generous apple and pear notes, which provide fresh acidity that cuts through the rich texture. The finish is dry and crisp.

### REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long, cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

### COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. The wine was then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on lees to enhance structure and mouthfeel. The wine was then fined, filtered and bottled.

### SEASON CONDITIONS

Despite a challenging start to the growing season in Waipara, with cold weather during flowering, conditions improved as summer rolled on. January and February were hot and dry - perfect for ripening fruit. Harvest came around early, and when the fruit was picked it was absolutely pristine - healthy and juicy, brimming with concentrated aromatics and zingy acidity.

### WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.66 g/L
pH:	3.42
Residual Sugar	5.5 g/L

### CELLARING

Ready to drink now. Will reward with cellaring for 5+ years.

### SERVE

Chilled.

### SUGGESTED FOOD MATCH

Crispy skinned, five spice roasted pork belly with sesame slaw.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

### NO. OF CASES

1590 x 6 packs

*Taste the adventure*



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