



MUD HOUSE

NEW ZEALAND



PINOT GRIS

2018 MUD HOUSE MARLBOROUGH PINOT GRIS

COLOUR

Pale straw.

NOSE

Spicy apple, pear and orange blossom.

PALATE

Juicy and lively palate that provides a complex and unctuous finish.

VINEYARD REGION

This wine was sourced from our long established grower vineyards in the Wairau Valley, Marlborough.

SOILS AND PROFILE

Our Marlborough vineyards are situated on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

VINIFICATION

Once harvested, the grapes were gently pressed and settled in tank. The warm fermentation started with a handful of selected yeast strains. To add complexity and texture; a portion of the wine was fermented in old French oak barriques. After the completion of fermentation the wine was left to relax on light yeast lees to enhance structure and mouth feel. The wine was blended and lightly fined in June, then bottled in early July.

VINTAGE CONDITIONS

A spectacular growing season, thanks to warm settled weather during spring, set the vines up well for flowering and fruit set. This was followed by strong canopy growth; but a slow ripening season; resulting in Pinot Gris with great spice and juicy acidity.

WINE ANALYSIS

Alc/Vol: 13.5%

Acidity (TA): 6.0

Residual Sugar: 8.0 (g/L)

CELLARING

Drinking deliciously now, and will continue to reward for at least 3 years.

FOOD MATCH

Asian prawn and ginger dumplings.

WINEMAKER

Cleighten Cornelius

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