



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2018 PINOT GRIS

REGION: MARLBOROUGH

SUB REGION: GROVETOWN

THE FERTILE AND FINER SOILS OF GROVETOWN ARE COMPLEMENTED WITH SLIGHTLY WARMER TEMPERATURES OVER HARVEST. THIS COMBINATION HELPS TO PRODUCE PINOT GRIS WITH LOVELY DEPTH AND TEXTURE WHILST RETAINING BRIGHT FRUIT AROMATICS.

COLOUR:	PALE STRAW.	
NOSE:	RIPE PEAR AND SCENTED FLORALS.	
PALATE:	JUICY, TEXTURED AND MOREISH.	
FOOD MATCH:	SPICY ASIAN DUMPLINGS WITH A LIVELY CORIANDER AND CHILLI SAUCE.	
CELLARING:	DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.0% PH: 3.61	ACIDITY (TA): 5.9 RESIDUAL SUGAR: 8.0 (G/L)
CASES PRODUCED:	2,2306 PACKS	

#### VINTAGE CONDITIONS:

A SPECTACULAR GROWING SEASON, THANKS TO WARM SETTLED WEATHER, SET UP THE VINES WELL FOR FLOWERING AND FRUIT SET. BIG CANOPY GROWTH AND JUICY BERRIES DURING THE RIPENING SEASON MEANT A SLIGHTLY EARLY HARVEST, RESULTING IN PINOT GRIS WITH SPICE AND RED APPLE FLAVOURS.

#### WINEMAKING:

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 LEEBS TO ENHANCE STRUCTURE AND MOUTH FEEL. THE WINE WAS LIGHTLY FINED IN JUNE, THEN BOTTLED IN JULY.

#### SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS