

GEWÜRZTRAMINER

2018 MUD HOUSE MARLBOROUGH GEWÜRZTRAMINER



COLOUR

Bright straw gold.

NOSE

Beautifully fragrant with aromas of floral rose petal and cardamom spice.

PALATE

Balanced, smooth and luscious with integrated rose petal, ginger and subtle musk. A rich lingering finish.

VINEYARD REGION

This grapes for this wine were sourced from selected vineyards across the Marlborough region.

SOILS AND PROFILE

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

VINIFICATION

Once harvested the grapes are transported to the winery, left on skins to extract more flavour and then gently pressed and settled in tank. The warm fermentation is started with a handful of selected yeast strains. To add complexity, a portion of the wine is fermented in French Oak barrels resulting in roundness and structure. After the completion of ferment the wine is left to mature on full yeast lees to enhance structure and mouth feel. We use natural methods for fining.

VINTAGE CONDITIONS

A spectacular growing season, thanks to warm settled weather during spring, set the vines up well for flowering and fruit set. Large canopy growth leading into harvest meant juicy ripe fruit with plenty of vibrancy and fresh acidity.

WINE ANALYSIS

| | |
|-----------------|-----------|
| Alc/Vol: | 14% |
| Acidity (TA): | 6.4 |
| pH: | 3.68 |
| Residual Sugar: | 9.9 (g/L) |

CELLARING

Drinking well now and will also reward with cellaring for 3 - 4 years.

SERVE

Chilled.

FOOD MATCH

Any spicy dish from a rich gravy curry to a fresh, vibrant Pad Thai or Larb.

WINEMAKER

Cleighten Cornelius

Share our taste for adventure



mudhouse.co.nz
twitter.com/mudhousewine
facebook.com/mudhousewine