



MUD HOUSE

NEW ZEALAND



GEWÜRZTRAMINER

2019 MUD HOUSE MARLBOROUGH GEWÜRZTRAMINER

COLOUR

Bright straw gold.

NOSE

Beautifully fragrant with aromas of rose petal and cardamom spice.

PALATE

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

VINEYARD REGION

The 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

The settled weather in Marlborough ensured good flowering and growing conditions, while the warm summer ripened fruit beautifully. These excellent conditions continued throughout harvest and at the time of picking, the fruit was in optimal condition – healthy, with great flavour and integrity.

WINE ANALYSIS

| | |
|-----------------|-----------|
| Alc/Vol: | 13.5% |
| Acidity (TA): | 5 |
| pH: | 3.54 |
| Residual Sugar: | 7.1 (g/L) |

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Washed rind cheese with nutty crackers and quince paste.

WINEMAKER

Cleighten Cornelius.

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