



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2019 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, APPLE AND SCENTED FLORALS.	
PALATE:	JUICY, TEXTURED AND MOREISH.	
FOOD MATCH:	PORK SAN CHOY BAU.	
CELLARING:	DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.5% PH: 3.47	ACIDITY (TA): 5.23 RESIDUAL SUGAR: 3.4(G/L)
CASES PRODUCED:	3,511 6 PACKS	

VINTAGE CONDITIONS:

THE SETTLED WEATHER IN MARLBOROUGH MADE FOR IDEAL 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 – RIPE, HEALTHY AND BURSTING WITH COMPLEX FLAVOURS. THIS PINOT GRIS WAS HARVESTED IN LATE MARCH/EARLY APRIL.

WINEMAKING:

ONCE HARVESTED, THE GRAPES WERE GENTLY PRESSED AND SETTLED IN TANK. THE WARM FERMENTATION STARTED WITH A HANDFUL OF SELECTED YEAST STRAINS. AFTER THE COMPLETION OF FERMENTATION THE WINE WAS LEFT TO RELAX ON LIGHT YEAST LEES 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