



MUD HOUSE

NEW ZEALAND



PINOT GRIS

2020 MUD HOUSE SOUTH ISLAND PINOT GRIS

COLOUR

Pale straw.

NOSE

Spicy red apple, ripe pear and a hint of ginger.

PALATE

A lively palate with juicy fruit flavours, and warming ginger spice. The vibrant acidity lingers, drawing out to a refreshing finish.

VINEYARD REGION

This wine was sourced from selected vineyards from Marlborough and the Waipara Valley, cool climate winegrowing regions in New Zealand's South Island.

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. In Waipara, gravelly loams over alluvial subsoil offer minerality and structure.

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

Growing conditions in the South Island were perfect, the warm spring ideal for flowering and fruit set. The settled weather continued as the fruit ripened, with above average temperatures ensuring the development of juicy acidity and concentrated fruit flavours. 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): 5.55
Residual Sugar: 5g/L

CELLARING

Drinking deliciously now, and will continue to reward for at least 5 years.

FOOD MATCH

Roast pork with salty crackling and a rocket, pear and walnut salad.

WINEMAKER

Cleighten Cornelius.

Taste the Adventure.



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