



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT GRIS 2014

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

COLOUR

Pale gold.

NOSE

Aromatic nuances of pear blossom, five spice and apple strudel.

PALATE

A full bodied Pinot Gris with quince, crunchy red apple skin and Bosc Pear characters providing a long, harmonious elegant finish.

REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. They were then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on gross yeast lees to enhance structure and mouthfeel. The wine was fined, filtered and bottled on 31 October 2014.

SEASON CONDITIONS

The harvest couldn't have been more different from start to finish. The first half presented three weeks of settled, mild weather where delicious, ripe fruit was hand harvested. This was followed by three weeks of relentless rain which provided its challenges to the crews. Fruit quality was paramount and despite the challenges of the conditions, the Pinot Gris from this vintage is looking exceptional.

WINE ANALYSIS

Alcohol	13.50%
Acidity (TA)	5.39 g/L
pH:	3.43
Residual Sugar	3.8 g/L

CELLARING

Ready to drink now. Will reward cellaring for 3 - 5 years.

SERVE

8 - 10°C.

SUGGESTED FOOD MATCH

Asian spicy pork belly.

WINEMAKER

Cleighten Cornelius

NO. OF CASES

2,800 (6 per case)

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