



MUD HOUSE

NEW ZEALAND



GEWÜRZTRAMINER

2016 MUD HOUSE MARLBOROUGH GEWÜRZTRAMINER

COLOUR

Pale gold.

NOSE

Lifted floral fragrances 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

This grapes for this wine were sourced from a single grower vineyard in Grovetown, Marlborough.

SOILS AND PROFILE

Our Marlborough vineyards are 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 2016 vintage started well with warm weather during flowering ensuring a well-blanced crop for Marlborough. The following warm and extended summer allowed the fruit to ripen evenly and created ripe fruit flavours and acid. The grapes were harvested between 21 March to 15 April 2016. Our 2016 wines are approachable with a generous palate.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	5
pH:	3.65
Residual Sugar:	7.5 (g/L)

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Spicy pork donburi.

WINEMAKER

Cleighten Cornelius

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