



MUD HOUSE

NEW ZEALAND



PINOT GRIS

2016 MUD HOUSE SOUTH ISLAND PINOT GRIS

COLOUR

Straw yellow.

NOSE

A clean, crisp nose of cut pear, honeydew melon and spicy quince.

PALATE

Delicately juicy and wonderfully mouth coating. The spicy pear notes open the front palate. These primary fruit flavours lead to the perfect blend of soft lingering acidity and gentle sweetness on the finish.

VINEYARD REGION

Carefully selected grower vineyards throughout the South Island of New Zealand.

SOILS AND PROFILE

We choose vineyard locations that are situated on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays.

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 July, then bottled in early August.

VINTAGE CONDITIONS

The 2016 vintage started well with warm weather during flowering ensuring a well-blanced crop. 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%

Acidity (TA): 6.0

pH: 3.48

Residual Sugar: 8.5 (g/L)

CELLARING

Drinking deliciously now, and will continue to reward for at least 3 years.

FOOD MATCH

Slow roasted pork belly.

WINEMAKER

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