



MUD HOUSE

NEW ZEALAND



RIESLING

2016 MUD HOUSE WAIPARA VALLEY RIESLING

COLOUR

Pale gold.

NOSE

Lovely aromas of citrus, ginger and spring florals.

PALATE

A crisp and refreshing palate full of wonderful fruit concentration. The finish is enticingly mouth-watering with a hint of natural sweetness.

VINEYARD REGION

The fruit for this lively Riesling was sourced from blocks at our Deans and The Mound Vineyards in the Waipara Valley.

SOILS & PROFILE

Gravelly loams over alluvial subsoil in the Waipara region offers minerality and elegant structure.

WINEMAKING

After delivery to the winery the grapes were gently pressed. A portion was allowed 6 - 12 hours skin contact to help enhance the varietal character and to add structure and depth. Once pressed, only the free run juice was settled and fermented with a range of yeasts at cool temperatures for three weeks. The lees were then racked off and kept chilled for three additional weeks before blending.

VINTAGE CONDITIONS

The 2016 season proved to be a long warm growing season, which allowed us to let the grapes hang until the perfect moment. The result is a fruit forward, aromatic and textural Riesling .

WINE ANALYSIS

| | |
|-----------------|---------|
| Alc/Vol: | 12.5% |
| Acidity (TA): | 8.3 g/l |
| pH: | 3.2 |
| Residual Sugar: | 28g/L |

CELLARING

Drinking beautifully now, will continue to develop over the next five years.

SERVE

Chilled.

FOOD MATCH

Juicy BBQ chicken with fresh crunchy vegetable salad drizzled with an aromatic Thai dressing.

WINEMAKER

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