



MUD HOUSE

NEW ZEALAND



GEWÜRZTRAMINER

2017 MUD HOUSE MARLBOROUGH GEWÜRZTRAMINER

COLOUR

Bright straw gold.

NOSE

Beautifully fragrant with aromas of floral 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

The vineyard is 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 2017 vintage experienced a varied ripening season of cool winds and warm sunshine, producing bright and floral Gewürztraminer. The fruit was well balanced on the vine, and the slightly later harvest allowed the development of ripe fruit flavours and acid. The 2017 Mud House Marlborough harvest started on 24 March; with the last grapes coming into the winery on 28 April.

WINE ANALYSIS

Alc/Vol:	13.5%
Acidity (TA):	3.98
pH:	3.7
Residual Sugar:	12 (g/L)

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Spicy Thai Fish Cakes.

WINEMAKER

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