



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2017 PINOT GRIS

REGION: MARLBOROUGH

SUB REGION: GROVETOWN

THE FERTILE AND FINER SOILS OF GROVETOWN ARE COMPLEMENTED WITH SLIGHTLY WARMER TEMPERATURES OVER HARVEST. THIS COMBINATION HELPS TO PRODUCE PINOT GRIS WITH LOVELY DEPTH AND TEXTURE WHILST RETAINING BRIGHT FRUIT AROMATICS.

COLOUR:	PALE STRAW.	
NOSE:	SPICY RED APPLE, PEAR AND ORANGE BLOSSOM.	
PALATE:	REFRESHINGLY FRUIT DRIVEN WITH A LONG JUICY FINISH.	
FOOD MATCH:	SPICY ASIAN DUMPLINGS WITH A LIVELY CORIANDER AND CHILLI SAUCE.	
CELLARING:	DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.0% PH: 3.44	ACIDITY (TA): 5.84 RESIDUAL SUGAR: 12.5 (G/L)
CASES PRODUCED:	1,350	

VINTAGE CONDITIONS:

THE 2017 VINTAGE EXPERIENCED A VARIED RIPENING SEASON OF COOL WINDS AND WARM SUNSHINE, PRODUCING BRIGHT PINOT GRIS. THE FRUIT WAS WELL BALANCED ON THE VINE, AND THE SLIGHTLY LATER HARVEST ALLOWED THE DEVELOPMENT OF RIPE FRUIT FLAVOURS AND ACID. THE HARVEST STARTED ON 24 MARCH, WITH THE LAST GRAPES COMING INTO THE WINERY ON 28 APRIL.

WINEMAKING:

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 LIGHTLY FINED IN AUGUST, THEN BOTTLED IN SEPTEMBER.

SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS