



# MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



## PINOT GRIS 2020

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

### COLOUR

Golden straw.

### NOSE

Fresh pear and crisp red apple are complemented by a hint of spice.

### PALATE

A full bodied Pinot Gris with an opulent texture. The generous fruit flavours of pear and apple add a touch of juicy acidity and provide a dry, crisp finish.

### REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long, cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

### COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. The wine was then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on gross yeast lees to enhance structure and mouthfeel. The wine was then fined, filtered and bottled on 22 July, 2020.

### SEASON CONDITIONS

Waipara experienced a good growing season, with warm early summer weather optimal for flowering. Hot, sunny days provided ideal conditions for ripening fruit. By the time fruit was ready for harvest, it was in pristine condition, with concentrated varietal character.

### WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.20 g/L
pH:	3.50
Residual Sugar	4.30 g/L

### CELLARING

Ready to drink now. Will reward with cellaring for 5+ years.

### SERVE

8 - 10°C.

### SUGGESTED FOOD MATCH

Blue cheese souffle with a spinach, pear and walnut salad.

### WINEMAKERS

Cleighten Cornelius.

### NO. OF CASES

4800 6 packs

*Taste the adventure*



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