



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2020 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:	RIPE PEAR, APPLE AND SCENTED FLORALS.	
PALATE:	JUICY, TEXTURED AND MOREISH.	
FOOD MATCH:	SWEET AND SPICY FIRECRACKER CHICKEN.	
CELLARING:	DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.5% PH: 3.44	ACIDITY (TA): 5.63 RESIDUAL SUGAR: 6.8 (G/L)
CASES PRODUCED:	2,316 6 PACKS	

VINTAGE CONDITIONS:

ALL ROUND A GREAT GROWING SEASON, WITH WARM CONDITIONS PERFECT FOR FLOWERING AND FRUIT SET. THE SETTLED WEATHER CONTINUED, WITH ABOVE AVERAGE TEMPERATURES ENSURING THE DEVELOPMENT OF JUICY ACIDITY AND CONCENTRATED FRUIT FLAVOURS. AT THE TIME OF PICKING, THE FRUIT WAS IN OPTIMAL CONDITION – HEALTHY, WITH GREAT FLAVOUR AND INTEGRITY.

WINEMAKING:

ONCE HARVESTED, THE GRAPES WERE GENTLY PRESSED AND SETTLED IN TANK. THE WARM FERMENTATION STARTED WITH A HANDFUL OF SELECTED YEAST STRAINS. 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 JUNE, THEN BOTTLED IN JULY.

SUSTAINABILITY:

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



WINEMAKER: CLEIGHTEN CORNELIUS