



# MUD HOUSE

NEW ZEALAND



## PINOT GRIS

2021 MUD HOUSE SOUTH ISLAND PINOT GRIS

### COLOUR

Pale straw.

### NOSE

Lingering aromas of ripe red apple, crisp crisp green pear and a hint of spice.

### PALATE

A lively and textured palate that is structured with juicy fruit flavours and warming ginger spice. The vibrant acidity lingers, drawing out to a refreshing finish.

### VINEYARD REGION

Fruit for this wine was selected from premium vineyards in the South Island.

### SOILS AND PROFILE

Our Marlborough vineyards are situated on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays. In Waipara, gravelly loams over alluvial subsoil offer minerality and structure.

### VINIFICATION

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 blended and lightly fined in June, then bottled in early July.

### VINTAGE CONDITIONS

It was a challenging growing season, with wet and cold weather during flowering. However, as summer rolled on, conditions improved and the summer months were hot and dry – perfect for ripening fruit. Harvest came around early, and when the fruit was picked it was absolutely pristine – healthy and juicy, brimming with intense flavours.

### WINE ANALYSIS

Alc/Vol: 13.5%

Acidity (TA): 5.56

Residual Sugar: 7.4g/L

### CELLARING

Drinking deliciously now, and will continue to reward for at least 5 years.

### FOOD MATCH

Thai green curry.

### WINEMAKER

Cleighten Cornelius and Krystal Palmer.

*Taste the Adventure.*



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