



# MUD HOUSE

## SUB REGION SERIES

### NEW ZEALAND WINE



## 2021 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 GOLD.  |   |
| NOSE:          | CRISP RED APPLE, JUICY GREEN PEAR AND SUBTLE FLORALS.                       |   |
| PALATE:        | FRESH, JUICY, TEXTURED AND MOREISH.   |   |
| FOOD MATCH:    | ROAST PORK WITH CRISPY CRACKLING AND BUTTERY POTATOES.                      |   |
| CELLARING:     | DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS. |   |
| WINE ANALYSIS: | ALC/VOL: 13 %<br>PH: 3.43   | ACIDITY (TA): 5.48<br>RESIDUAL SUGAR: 6.5 (G/L) |

#### 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.

#### 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