



MUD HOUSE

NEW ZEALAND



RIESLING

2021 MUD HOUSE WAIPARA VALLEY RIESLING

COLOUR

Pale lime.

NOSE

Vibrant aromas of mandarin and orange blossom are complemented by the sweet suggestion of honeysuckle.

PALATE

A juicy and generous wine, with refreshing citrus flavours that beautifully balance the natural sweetness. Lingering minerality provides texture and draws out to a long, dry finish.

VINEYARD REGION

The fruit for this vivid Riesling was sourced from blocks at our Deans and The Mound Vineyards in the Waipara Valley.

SOILS & PROFILE

Gravelly loams over alluvial subsoil in the Waipara region offers minerality and structure.

WINEMAKING

After delivery to the winery the grapes were gently pressed. Once pressed, only the free run juice was settled and fermented with a range of yeasts at cool temperatures for three weeks. The wine was then racked off lees and chilled for three additional weeks before blending and bottling.

VINTAGE CONDITIONS

Waipara experienced some rain during flowering and a couple of chilly frosts to make for a dramatic start to the growing season. It did settle though and the summer months were hot and dry, allowing the fruit to ripen and develop beautiful flavours. At the time of picking, the fruit was pristine and bursting with luscious flavours.

WINE ANALYSIS

Alc/Vol:	11.5%
Acidity (TA):	7.3 g/L
pH:	3.21
Residual Sugar:	13.4g/L

CELLARING

Drinking beautifully now, will continue to develop over the next five years.

SERVE

Chilled.

FOOD MATCH

Crispy calamari with chilli and lime mayo.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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