



MUD HOUSE

NEW ZEALAND



RIESLING

2022 MUD HOUSE WAIPARA VALLEY RIESLING

COLOUR

Pale lime.

NOSE

Vibrant citrus aromas of mandarin and ripe lime are complemented by a hint of honey.

PALATE

A juicy and generous wine, with refreshing citrus flavours that beautifully balance the natural sweetness. Lingering minerality provides texture and weight, leading into a refreshing 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

Overall conditions were good during the 2022 season. Summer was largely cloudy, with high rainfall and humidity contributing to disease pressure. Conditions settled through Autumn, with warm days and cool nights, resulting in delicious fruit with vivid flavour and bright acidity.

WINE ANALYSIS

Alc/Vol:	11%
Acidity (TA):	8.64 g/L
pH:	3.08
Residual Sugar:	19.3g/L

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Pork dumplings.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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