



MUD HOUSE

NEW ZEALAND



RIESLING

2023 MUD HOUSE WAIPARA VALLEY RIESLING

COLOUR

Pale golden.

NOSE

Vibrant citrus aromas are complemented by stonefruit notes, lime leaf and delicate orange blossom florals.

PALATE

A juicy and generous wine, with layers of citrus and stonefruit. Ripe acidity provides balance and contributes texture and weight. The finish is long and refreshing.

VINEYARD REGION

The fruit for this vivid Riesling was sourced from The Mound Vineyard 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 2023 season. Warm weather during flowering provided a great start, though this is in stark contrast to the ripening period, which was much cooler. Despite these conditions, the fruit was picked ripe, clean and full of delicious flavours and bright acidity.

WINE ANALYSIS

Alc/Vol:	12%
Acidity (TA):	7.09 g/L
pH:	3.00
Residual Sugar:	17.8g/L

CELLARING

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

SERVE

Chilled.

FOOD MATCH

Crispy pork spring rolls with sweet chilli sauce.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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