



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT GRIS 2023

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

COLOUR

Pale golden.

NOSE

Ripe pear, juicy red apple and delicate nectarine aromas are layered with elegant florals and textural nougat.

PALATE

A full bodied Pinot Gris with generous fruit driven acidity, complemented by opulent texture. The finish is dry and crisp.

REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long, cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. The wine was then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on lees to enhance structure and mouthfeel. The wine was then fined, filtered and bottled.

SEASON CONDITIONS

Overall conditions were good during the 2023 season, with warm weather during flowering providing the best possible start. Though the ripening period was much cooler, the fruit was able to ripen and was picked healthy and full of concentrated aromatics and bright acidity.

WINE ANALYSIS

Alcohol	13.5%
Acidity (TA)	5.9 g/L
pH:	3.43
Residual Sugar	4.7 g/L

CELLARING

Ready to drink now. Will reward with cellaring for 5+ years.

SERVE

Chilled.

SUGGESTED FOOD MATCH

Soy and ginger baked salmon.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure



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