



PINOT GRIS

2023 MUD HOUSE SOUTH ISLAND PINOT GRIS

COLOUR

Pale golden.

NOSE

Aromas of juicy, ripe red apple and crisp pear lead the way, accompanied by delicate ginger spice notes.

PALATE

Fresh red apple, and juicy pear provide mouth-watering acidity and vibrancy, while ginger spice contributes complexity and texture. The palate persists through to the long, refreshing finish.

VINEYARD REGION

Fruit for this wine was selected from premium vineyards in the Marlborough and Waipara Valley regions of the South Island.

SOILS AND PROFILE

Our Marlborough vineyards are situated on moderately fertile glacial soils. This includes a mix of sandy loam over very deep gravels; fertile loams and clays. In Waipara, gravelly loams over alluvial subsoil offer minerality and structure.

VINIFICATION

Once harvested, the grapes were gently pressed and settled in tank. The warm fermentation started with a handful of selected yeast strains. To add complexity and texture; a portion of the wine was fermented in old French oak barriques. After the completion of fermentation the wine was left to relax on light yeast lees to enhance structure and mouth feel. The wine was blended and lightly fined in June, then bottled in early July.

VINTAGE CONDITIONS

Conditions were variable across our Pinot Gris vineyards in 2023, with both wet and warm weather during flowering. It did improve though, with a dry Autumn and temperate conditions which contributed flowering. It did improve though, with a dry autumn and the temperate conditions which contributed to fruit that was healthy, clean and packed with concentrated fruit flavours.

WINE ANALYSIS

Alc/Vol: 13.5% Acidity (TA): 6.08g/L Residual Sugar: 7.2g/L pH:3.47

CELLARING

Drinking deliciously now, and will continue to reward for at least 5 years.

FOOD MATCH

Glazed ham with buttered new potatoes.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the Adventure.

