



# **PINOT GRIS**

### 2024 MUD HOUSE SOUTH ISLAND PINOT GRIS

### **COLOUR**

Pale golden.

#### NOSE

Alluring red apple and juicy pear aromas are complemented by warming spice notes.

### **PALATE**

Fleshy red apple and pear provide mouth-watering acidity and liveliness. Ginger spice notes offer texture and complexity, beautifully balancing the fruit. 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.

## VINTAGE CONDITIONS

2024 will be remembered as one of the most fantastic growing seasons in recent memory. Though our Pinot Gris vineyards experienced some frosty, wet and windy conditions during flowering, which impacted yield, the warm and settled summer weather that followed provided the ultimate setting for the fruit to ripen and develop rich and luscious flavours. The fruit was picked clean and healthy, at optimal phenological ripeness.

### WINE ANALYSIS

Alc/Vol: 13.5% Acidity (TA): 5.32g/L Residual Sugar: 5.8g/L pH:3.44

## CELLARING

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

# FOOD MATCH

Thai beef salad with a spicy lemongrass and ginger dressing.

## **WINEMAKERS**

Cleighten Cornelius and Krystal Palmer.

Taste the Adventure.

