



## RIESLING

2024 MUD HOUSE WAIPARA VALLEY RIESLING

### COLOUR

Pale lemon.

### NOSE

Vibrant lemon and lime aromas are complemented by delicate white florals.

### PALATE

A juicy and delicious wine, with layers of citrus and stonefruit. Ripe acidity provides texture and highlights a refreshing mineral element. This wine has weight, balance and a long, crisp finish.

### 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

A hot and dry growing season provided the ultimate conditions for growing vibrant Riesling in 2024. Warm weather and a distinct lack of rain allowed the fruit time to fully ripen and come harvest, the fruit was clean, concentrated and bursting with bright acidity and heady aromatics.

### WINE ANALYSIS

|                 |          |
|-----------------|----------|
| Alc/Vol:        | 11%      |
| Acidity (TA):   | 8.83 g/L |
| pH:             | 3.01     |
| Residual Sugar: | 27g/L    |

### CELLARING

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

### SERVE

Chilled.

### FOOD MATCH

Thai green curry.

### WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the adventure