



MUD HOUSE

SUB REGION SERIES

NEW ZEALAND WINE



2016 PINOT GRIS

REGION: MARLBOROUGH

SUB REGION: GROVETOWN

THE FERTILE AND FINER SOILS OF GROVETOWN ARE COMPLEMENTED WITH SLIGHTLY WARMER TEMPERATURES OVER HARVEST. THIS COMBINATION HELPS TO PRODUCE PINOT GRIS WITH LOVELY DEPTH AND TEXTURE WHILST RETAINING BRIGHT FRUIT AROMATICS.

COLOUR:	PALE STRAW YELLOW.	
NOSE:	RED APPLE, QUINCE AND RICH FLORAL SPICE.	
PALATE:	REFRESHINGLY FRUIT DRIVEN WITH A LONG SPICY FINISH.	
FOOD MATCH:	SPICY CHICKEN DONBURI	
CELLARING:	DRINKING DELICIOUSLY NOW, BUT WILL CONTINUE TO REWARD FOR AT LEAST 3 YEARS.	
WINE ANALYSIS:	ALC/VOL: 13.5% PH: 3.53	ACIDITY (TA): 5.6 RESIDUAL SUGAR: 7.6 (G/L)

CASES PRODUCED: 1,350

VINTAGE CONDITIONS:

THE 2016 VINTAGE STARTED WELL WITH WARM WEATHER DURING FLOWERING ENSURING A WELL-BALANCED CROP FOR MARLBOROUGH. THE FOLLOWING WARM AND EXTENDED SUMMER ALLOWED THE FRUIT TO RIPEN EVENLY AND CREATED RIPE FRUIT FLAVOURS AND ACID. THE GRAPES WERE LEFT TO HANG UNTIL WE WERE READY TO HARVEST, COMING INTO THE WINERY BETWEEN 21 MARCH TO 15 APRIL 2016.

WINEMAKING:

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 LIGHTLY FINED IN AUGUST, THEN BOTTLED IN SEPTEMBER.

SUSTAINABILITY:

MUD HOUSE HAS PROUDLY PARTICIPATED IN SUSTAINABLE WINEGROWING NEW ZEALAND SINCE 2001.



WINEMAKER: CLEIGHTEN CORNELIUS