



# MUD HOUSE

NEW ZEALAND



## PINOT GRIS

2017 MUD HOUSE MARLBOROUGH PINOT GRIS

### COLOUR

Straw yellow.

### NOSE

Spicy apple, pear and orange blossom.

### PALATE

Juicy and lively palate that provides a complex and unctuous finish.

### VINEYARD REGION

This wine was sourced from our long established grower vineyards in the Wairau Valley, Marlborough.

### 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.

### 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 July, then bottled in early August.

### VINTAGE CONDITIONS

The 2017 vintage experienced a varied ripening season of cool winds and warm sunshine, producing bright Pinot Gris. The fruit was well balanced on the vine, and the slightly later harvest allowed the development of ripe fruit flavours and acid. The 2017 Mud House Marlborough harvest started on 24 March; with the last grapes coming into the winery on 28 April.

### WINE ANALYSIS

Alc/Vol: 13%

Acidity (TA): 5.84

Residual Sugar: 12.5 (g/l)

### CELLARING

Drinking deliciously now, and will continue to reward for at least 3 years.

### FOOD MATCH

Pulled pork sliders.

### WINEMAKER

Cleighten Cornelius

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