



MUD HOUSE

NEW ZEALAND

SINGLE VINEYARD

A TRUE EXPRESSION OF THE VINTAGE AND THE VINEYARD



PINOT GRIS 2017

THE HOME BLOCK VINEYARD, WAIPARA VALLEY

COLOUR

Pale straw.

NOSE

Rich and lingering pear, fresh fig and nectarine.

PALATE

A full bodied Pinot Gris with generous bold fruit flavours. Smooth palate texture gives way to a luscious, focused crisp finish.

REGION

This single vineyard Pinot Gris is sourced from The Home Block Vineyard in the Waipara Valley. The vineyard was established in 2002 on terraced gravels that offer little fertility which, along with Waipara's long cool growing season, provide perfect conditions for growing world class cool climate Pinot Gris.

COMMENTS

The grapes were hand picked at optimal flavour ripeness, gently pressed and settled to tank. The wine was then fermented with a handful of selected yeast strains. A portion was fermented in old French oak barrels resulting in complexity and structure. The wine was then left to mature on gross yeast lees to enhance structure and mouthfeel. The wine was fined, filtered and bottled on 28 February 2017.

SEASON CONDITIONS

The 2017 season saw some varied temperatures and weather patterns, creating Pinot Gris with a range of flavour profiles. The 2017 Pinot Gris shows plenty of concentration..

WINE ANALYSIS

Alcohol	13.0%
Acidity (TA)	5.49 g/L
pH:	3.48
Residual Sugar	7.3 g/L

CELLARING

Ready to drink now. Will reward cellaring for 5+ years.

SERVE

8 - 10°C.

SUGGESTED FOOD MATCH

Duck breast on a fresh salad with Marlborough figs, crisp apple and watercress..

WINEMAKERS

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NO. OF CASES

416

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