



MUD HOUSE

NEW ZEALAND



PINOT GRIS

2022 MUD HOUSE SOUTH ISLAND PINOT GRIS

COLOUR

Pale golden.

NOSE

Ripe red apple and fresh pear aromas are complemented by subtle ginger spice.

PALATE

Fresh red apple, and juicy pear flavours add vibrancy to the lively and textured palate. Warming ginger spice contributes complexity, while the crisp acidity extends the length of the palate through to the long, smooth 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. The wine was blended and lightly fined in June, then bottled in early July.

VINTAGE CONDITIONS

Conditions across the South Island were good during the 2022 growing season. It was largely cloudy and humid, though spells of rain contributed to disease pressure. Conditions improved during the ripening stage and when fruit was picked in late March it was healthy, juicy and packed with flavour.

WINE ANALYSIS

Alc/Vol: 13.5%
Acidity (TA): 6.17g/L
Residual Sugar: 6.4g/L
pH:3.48

CELLARING

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

FOOD MATCH

Sweet Thai chilli chicken noodles.

WINEMAKERS

Cleighten Cornelius and Krystal Palmer.

Taste the Adventure.



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