

# MUD HOUSE

## South Island Pinot Gris 2018



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	PINOT GRIS
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	This wine was sourced from a variety of the long established grower vineyards in the Wairau Valley of Marlborough.
<b>Vinification:</b>	Once harvested, the grapes were transported to the winery, gently pressed and settled in tank. The warm fermentation started with a handful of selected yeast strains. To add complexity, a portion of the wine was fermented in French oak barrels resulting in roundness and structure. After the completion of ferment the wine was left to mature on full yeast lees to enhance structure and mouth feel. After blending the wine was fined using natural methods.
<b>Appearance:</b>	Straw yellow.
<b>Bouquet:</b>	Spicy mix of red apple, pear and orange blossom.
<b>Palate:</b>	The front palate is full, spicy and unctuous. A lovely balance of fresh acidity and fruit sweetness adds texture, complexity and length.

### Technical Analysis:

<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	13892		