

MUD HOUSE

Riesling 2024



Category:	WINE
Style:	WHITE WINE
Variety:	RIESLING
Region:	WAIPARA
Vintage:	2024
Volume:	750ml
Vineyard:	The fruit for this lively Riesling was sourced from blocks at our Deans and The Mound Vineyards in the Waipara Valley.
Vinification:	After delivery to the winery the grapes were gently pressed. A portion was allowed 6 - 12 hours skin contact to help enhance the varietal character and to add structure and depth. Once pressed, only the free run juice was settled and fermented with a range of yeasts at cool temperatures for three weeks. The lees were then racked off and kept chilled for three additional weeks before blending.
Appearance:	Pale gold.
Bouquet:	Lovely aromas of citrus, ginger and blossom florals.
Palate:	A crisp and refreshing palate full of wonderful fruit concentration. The finish is enticingly mouth-watering with a hint of natural sweetness.
Cellaring:	5 Years
Food Match:	CHICKEN/SEAFOOD

Technical Analysis:

Alcohol:	12.50%	pH:	3.07
Residual Sugar:	26	Packaging:	6 x 750ml
Titrateable Acidity:	9.14	Hancocks Product:	13894