

# MUD HOUSE

## South Island Pinot Gris 2024



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|----------------------|--|
| <b>Category:</b>     | WINE   |
| <b>Style:</b>        | WHITE WINE   |
| <b>Variety:</b>      | PINOT GRIS   |
| <b>Region:</b>       | SOUTH ISLAND   |
| <b>Vintage:</b>      | 2024   |
| <b>Volume:</b>       | 750ml  |
| <b>Vinification:</b> | 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. |
| <b>Appearance:</b>   | Pale straw.  |
| <b>Bouquet:</b>      | Enticing aromas of spicy apple, pear and red apple.  |
| <b>Palate:</b>       | A juicy and lively palate that provides a complex and unctuous finish.   |

### Technical Analysis:

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|--------------------------|--------|-------------------|-----------|
| <b>Alcohol:</b>          | 13.50% | <b>Packaging:</b> | 6 x 750ml |
| <b>Hancocks Product:</b> | 15295  |                   |           |