

MUDDY WATER

Chardonnay 2005

Waipara • New Zealand



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www.viapacifica.com

Winery Principals Michael & Jane East
Viticulturist/Winemaker Belinda Gould

Wine Specifications

Cases imported	56
Alcohol	14.7%
T/A	0.68 g/100ml
pH	3.40
Residual Sugar	0.2 g/100ml
Brix at Harvest	23.7 - 24.0
Cellaring	Up to 5 years
Harvest Dates	April 16 - 22, 2005

Vineyards

Location

14% estate vineyards in Waipara
31% Nelson vineyards
55% Marlborough vineyards

Soils

Varied.

Vines

Careful canopy and crop management, including leaf, shoot and fruit thinning. Accredited by New Zealand Sustainable Winegrowing.

Vintage

The 2004-2005 growing season in North Canterbury was quite difficult, with a very low fruit set.

Vinification

Three lots hand-harvested and one lot machine-harvested at night. All hand-sorted and whole-cluster pressed. Racked to barrels after pressing. 100% barrel fermented in French oak with native yeasts and full malolactic fermentation. Held on fermentation lees for 11 months before racking, blending, gentle coarse filtration and bottling.

Winemaker's Notes

Bouquet

Ripe fruit, marmalade, and toast.

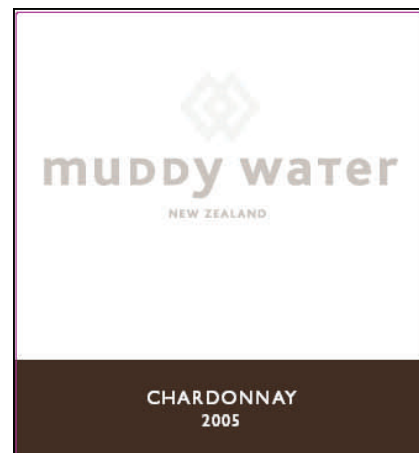
Palate

Intense, minerally fruit characters with some spicy oak. Bright and brisk.

Serving Suggestions

Butternut squash ravioli, vegetable risotto, fresh salmon.

SRP US\$22.99



The name Muddy Water is a direct translation from the Maori place name: wai (water) and para (mud).

The Muddy Water Chardonnay from Waipara in New Zealand comes close to the Burgundian paradigm, with an oaky veneer through which minerals shine like jewels. It is not cheap, but neither are those matching wines from Burgundy, and you won't easily find a Burgundy with quite this silver finish or leathery undertow. It is a wine full of character.

Roger Scruton

New Statesman (UK), June 2007

Top-notch... Fun [brand] that embraces the Kiwi spirit.

Leslie Sbrocco

winereviewonline.com