

MUDDY WATER

Chardonnay 2006

Waipara • New Zealand



VIA
PACIFICA
SELECTIONS

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www.viapacifica.com

Winery Principals Michael & Jane East
Viticulturist/Winemaker Belinda Gould

Wine Specifications

Cases imported	56
Alcohol	14.05%
T/A	0.80 g/100ml
pH	3.31
Residual Sugar	0.05 g/100ml
Brix at Harvest	22.8 - 24.5
Harvest Dates	April 1 - 19, 2006
Cellaring	Up to 5 years

Vineyards

Location

70% estate vineyards in Waipara
30% Nelson vineyards

Soils

Varied.

Vines

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

Vintage

A long, cold spring gave way to a warm, dry autumn.

Vinification

Hand-harvested, hand-sorted, and whole-cluster pressed. Racked to barrels immediately 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\$25.00

muddy water

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

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

Leslie Sbrocco
winereviewonline.com