

# MUDDY WATER

## Pinot Noir 2006

### Waipara • New Zealand



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SELECTIONS

1 800 823 5545  
www.viapacifica.com

**Winery Principals** Michael & Jane East  
**Viticulturist/Winemaker** Belinda Gould

#### Wine Specifications

Cases imported	98
Alcohol	13.95%
T/A	0.51 g/100ml
pH	3.80
Residual Sugar	<0.5 g/100ml
Brix at Harvest	24.0 - 25.6
Cellaring	Up to 8 years
Harvest Dates	April 10–18, 2008

#### Vineyards

##### Location

Sunny slopes in above the Waipara Valley (40 minutes north of Christchurch on the South Island). The fast-growing Waipara wine region has cold, frosty winters, warm, dry summers, and dry, sunny autumns.

##### Soils

Loam over calcareous clay on limestone bedrock (classic Burgundian).

##### Vines

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

#### Vintage

The 2005-06 growing season was very moderate with a coolish spring and early summer followed by a warm autumn.

#### Vinification

The grapes received a pre-fermentation cold soak for up to six days. Fermentation used native yeasts and manual cap management. Total time on skins ranged from 17 - 24 days. After pressing, the wine was racked to French oak barrels, and aged with full malolactic for 15 months before racking, blending, and bottling without filtration. Wine is rarely moved, and when possible, movements are by gravity or pressure to reduce the effect of pumping.

#### Winemaker's Notes

##### Bouquet

Dark berry, cherry, and roses.

##### Palate

Plum, spice, and black cherry.

##### Serving Suggestions

Lamb, duck, and game.

SRP US\$32.00



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

★★★★★

Delicious Pinot Noir with intense plum, spice and black cherry flavours, beautifully enhanced with classy oak. Silken textured and very appealing.

*Decanter, February 2009*

