

MUDDY WATER

James Hardwick Riesling 2006
Waipara • New Zealand



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SELECTIONS

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Winery Principals Michael & Jane East
Viticulturist/Winemaker Belinda Gould

Wine Specifications

Cases imported	56
Alcohol	12.3%
T/A	0.78 g/100ml
pH	3.06
Residual Sugar	1.8 g/100ml
Brix at Harvest	23.0 - 24.0
Cellaring	Up to 10 years
Harvest Dates	April 19 - 25, 2006

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

A late frost at budburst reduced yields.

Vinification

Hand-harvested. Very little botrytis. Sorted and whole-cluster pressed to tank. Racked off gross lees after overnight settling. Fermented with native yeasts. Cold stabilized and sterile filtered.

Winemaker's Notes

Bouquet

Intense lime and orange.

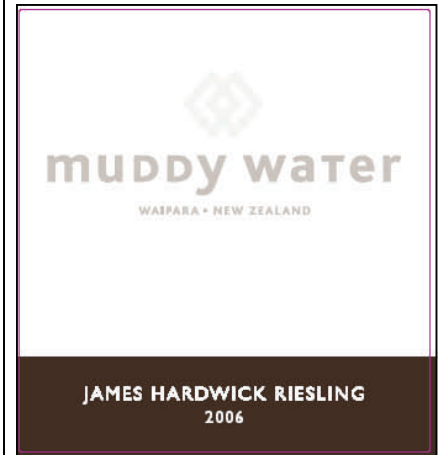
Palate

Lime and minerally fruit characters with some spicy oak. Concentrated and juicy.

Serving Suggestions

Serve chilled as an aperitif, or with grilled seafood or Asian dishes.

SRP US\$20.99



93 points

Medium-dry, with intense lime, tangerine blossom and strong mineral salt characters. A satisfying mix of vibrant fruit and knife-edge acidity that's the Kiwi equivalent of a German Kabinett but with slightly higher alcohol.

Gourmet Traveller, Feb/Mar 2007

Best of the Best, 2006

Lovely dry minerally style with echoes of river-stone yet a touch more generous. A fine wine from North Canterbury with some finesse. Different for New Zealand, still unfolding yet still a well-spined Riesling statement which works well with fish and great also with tapas or snacks around the pool.

F&B (NZ)

89 points

A plump, round Riesling with honeyed pineapple aromas, Muddy Water's James Hardwick is made from non-botrytized fruit so it retains a wonderfully clear citrus character. Melon and pineapple flavors give it some fat, but the long finish is dominated by peals of lime-ridden fruit.

Wine Enthusiast, September 2007