

# MUDDY WATER

## Slowhand Pinot Noir 2006

### 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	13.5%
T/A	0.53 g/100ml
pH	3.76
Residual Sugar	<0.5 g/100ml
Brix at Harvest	24.2 - 25.4
Cellaring	Up to 8 years
Harvest Dates	April 5-10, 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

The 2006 vintage was moderate with a cool spring, early summer, and warm autumn.

#### Vinification

Three hand-harvested lots with selected fruit only, de-stemmed into small open-top fermenters. The grapes received a pre-fermentation cold soak for six days. Fermentation used native yeasts and manual cap management. Total time on skins ranged from 18- 21 days. After pressing, the wine was racked to oak barrels, and aged with full malolactic for 16 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

##### Serving Suggestions

Lamb, duck, and game. Decant half an hour before drinking.

**SRP** US\$40.00



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

**Slightly misty, orange-tinged red in colour, soft preserved plum and red leather nose, with just a hint for dried autumn leaves/ forest floor character on the nose. The front has a beautiful, silky texture, couching subtle plum and redcurrent flavours before a great earthy depth takes control through the mid palate. The finish is long, fine and savoury. Unusually refined, and very good. Lamb (or wild boar) off a spit would go fantastically well here.**

*Truewines, David Stewart, Jan. 2008*

**Ranked as one of the fastest improving New Zealand producers**

*Tom Stevenson's Wine Report 2008*