

MUDDY WATER

Pinot Noir 2007

Waipara • New Zealand



VIA
PACIFICA
SELECTIONS

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Winery Principals Michael & Jane East
Viticulturist/Winemaker Belinda Gould

Wine Specifications

Cases imported	56
Alcohol	13.5%
T/A	0.51 g/100ml
pH	3.67
Residual Sugar	<0.5 g/100ml
Brix at Harvest	22.6 - 25.5
Cellaring	Up to 8 years
Harvest Dates	March 22 - April 18, 2007

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. Converting to organic production.

Vintage

Warm and dry summer with good fruit set, with some rain amidst the sunshine in autumn.

Vinification

Hand-harvested. Destemmed. Gravity fed to fermenters. Fermentation used native yeasts and manual cap management. After pressing, the wine was racked to French 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

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).

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

Leslie Sbrocco
winereviewonline.com

