

# MUDDY WATER

## Hares Breath 2008

### Waipara ♦ New Zealand



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

#### Wine Specifications

Cases imported	56 – 9.0L cases
Blend Percentage	100% Pinot Noir
Alcohol	13.5%
T/A	0.55 g/100ml
pH	3.62
Residual Sugar	<0.1 g/100ml
Brix at Harvest	23.8–25
Harvest Dates	April 1 <sup>st</sup> and 2 <sup>nd</sup> 2008
Bottling Dates	August 20 <sup>th</sup> , 2009

#### Vineyards

##### Location

The Hare's Breath Vineyard is on a limestone rich, north west facing slope on the Eastern boundary of our property. The Muddy Water Vineyard is on the western slopes of the Teviotdale Hills in North Canterbury, about 1 hour's drive north of Christchurch.

##### Soils

Calcareous clays with limestone chips.

##### Vines

Vines are 7 years old, a mix of clones, spacing is 2m x 1m or 5000 vines per hectare ( about 2000 vines per acre), unilateral cordon trained vertical shoot positioned, organically farmed the vineyard will achieve full organic certification in October 2010.

#### Vintage

A cool spring followed by a lovely warm summer. Rain in late summer and early autumn was a concern so our vineyard crew did a lot of hand work - leafing and fruit thinning in preparation for harvest.

#### Vinification

Hand harvested in cool temperatures and hand sorted, our inclined sorting table drops the fruit into the destemmer and then into the fermentation vats below. Not crushed or must pumped. Cool soak of 5–8 days before native yeast fermentation followed by 10–20 days post ferment maceration.

#### Winemaker's Notes

##### Bouquet

The bouquet is intriguing and distinctive, combining complex florals and fruity ripe plum and cherry flavours with a delicate hints of musk and spices.

##### Palate

The mouth is complex, elegant and spicy. A hearty touch does enrich the identity of this single block. Tannins are present and elegant but should polish up with time in the cellar. The fuity and mineral notes that add depth and distinction.

##### Serving Suggestions

Fig stuffed Pigeon or seared scallops carpaccio with black truffle will harmonize the delicacy and texture of the Pinot Noir.

SRP US\$25.00



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

"True to variety, lovely fruit and texture, again one to reward the patient who will find a refined, yet bold, flavoured wine in 2011. Yet perfectly accessible now..." - Peter Saunders, *Hospitality Thirst*, April '10

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

Leslie Sbrocco  
winereviewonline.com

