

MUDDY WATER

Pinot Noir 2008

Waipara • New Zealand



1 800 823 5545
www.viapacifica.com

Winery Principals Michael & Jane East
Viticulturist/Winemaker Belinda Gould

Wine Specifications

Cases imported	112 - 9.0L cases
Blend Percentage	100% Pinot Noir
Alcohol	13.0%
T/A	0.53 g/100ml
pH	3.64
Residual Sugar	<0.1 g/100ml
Brix at Harvest	22.6-25
Harvest Dates	March 25 th - April 24 th 2008
Bottling Dates	July 1 st and 2 nd , 2009

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

Accredited by New Zealand Sustainable Winegrowing. Vines are 7-15 years old, a mix of clones, vine density is 2500-5000 vines per hectare (about 1-2000 vines per acre), cordon trained, vertical shoot positioned, and organically farmed.

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

Seductive ripe strawberry, raspberry, black cherry aromas surrounded by some spices and chocolate notes. Simply delicious, offering many layers of flavor, raspberry, cherry, wild strawberry, black truffle, dried herbs with a mineral note that adds depth and distinction.

Palate

The mouth is harmonious and savoury with a gentle attack.. The tannins are silky and fine. Long finish with succulent red fruit, leathery and toasty hints. This wine combines perfectly power and finesse.

Serving Suggestions

The velvety tanins, earthy and fruity flavours of Pinot Noir will match well with boeuf Bourguignonne, classic coq au vin. All earthy flavors (mushroom, truffle) meal or mild, creamy cheese will match perfectly as well.

SRP US\$29.00



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

