

MUDDY WATER

Pinot Noir 2009

Waipara • New Zealand



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www.viapacifica.com

Winery Principals	Greystone Wines Limited
Winemaker	Belinda Gould
Wine Specifications	
Cases imported	112
Blend Percentage	100% Pinot Noir
Alcohol	14%
T/A	5.3 g/L
pH	3.63
Residual Sugar	<0.5 g/L
Brix at Harvest	23.8 – 25.8
Harvest Dates	March 25 th to April 4 th 2009
Bottling Dates	August 16 th 2010

Vineyards

Location

Waipara Valley, New Zealand; Gentle Sloping Hillside

Soils

Limesone derived clays

Vines

Vine age 10 to 18 Yrs. Certified Organic Vineyard since October 2010. Winery was certified organic in March 2011.

Vintage

Selected fruit only; hand harvested and sorted

Vinification

Destemmed into small open top fermenters, cold soak 5–6 days, native fermentation started after 5–7 days. Manual cap management. Total time on skins 21–30 days. Pressed, settled then racked to barrels, 30% new French oak, all wine barrel aged. Full malolactic in barrel. Aged for 15 months before racking, Blending (fining with egg whites if needed), and bottled without any filtration.

Winemaker's Notes

Bouquet

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

Serving Suggestions

The velvety tannins, earthy and fruity flavors of Pinot Noir will match well with beef Bourguignon and classic coq au vin.

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

