



WHERE
NEW
ZEALAND

WHAT
RED

WHEN
IMPRESSING
ONESELF
(OR OTHERS)

MUDDY WATER SLOW HAND PINOT NOIR

Ripe and expressive like a cabby philosopher.



WINEMAKER Dom Maxwell

REGION Waipara

GRAPE VARIETY Pinot Noir

SOIL Awapuni clay

AGE OF VINES Planted 1993

PRODUCTION 1,800 bottles



CONCEPTUAL DOPPELGÄNGER

Easy one, you may say: Clapton's seminal '77 album that was a paean to all things dexterous, mellifluous and funky. The album is a hand-crafted master work of songwriting and guitar playing that will be cherished forever - from Cocaine to Lay Down Sally, the album grabs you with its transportative story telling and ear-catching riffs. Clapton is a legend and this album is the cornerstone of that legend. Given the lyrical quality of truly wonderful wines, the story of Slow Hand works only if truly great. You will be more than rewarded for your foray.

VITI/VINI

Farmed organically and biodynamically, and not surprisingly for New Zealand, a flock of Wiltshire sheep graze through the vineyard in winter to keep weed pressure low. Waipara continues to be phylloxera-free, and the vines are on their own rootstock- a true expression of the site. Spur pruned for over a decade, the vines have a permanent cordon that provides a reserve of carbohydrate to the plants in Spring, resulting in even shoot growth and small berries and bunches. This is the first block planted on the estate and it is all clone 10/5 (powerful, rich, savory, herbal notes). Fermentation occurs naturally in small fermenters. They plunge entirely by hand 3 times per day before a gentle pressing into select French oak barrels, 30% of which are new. The wine progresses through the natural malolactic fermentation process until the following spring, when it is bottled after 16 months of aging, without fining or filtration.

PRODUCER

Founded in 1991, Muddy Water is the oldest certified organic vineyard in North Canterbury. The majority of the vines are ungrafted and the wine is made entirely with natural yeasts and a hands-off style. "hand-crafted no compromise" was the statement written on the first barrel of wine and today the team stands by it. The estate consists of roughly 36 hectares- 12 planted to vines, with the balance consisting of olives and pasture paddocks for their Wiltshire sheep and biodiversity areas. The blocks are planted to mostly to Pinot Noir and Chardonnay, then Riesling, and a small amount of Pinotage. Soils are diverse and consist of Awapuni clay (dark and finely textured), calcareous clay, and limestone. Few think of Waipara, in North Canterbury, the region just south of Marlborough on the eastern side of the south island, and in order to appreciate the breadth of what New Zealand wine production has to offer, this must change.

