

WHERE
NEW
ZEALAND

WHAT
WHITE

WHEN
SUNSHINE
PREVAILS



muddy water

WAIPARA · NEW ZEALAND

JAMES HARDWICK RIESLING
2012

MUDDY WATER JAMES HARDWICK RIESLING

Indefatigably good nature hides
hard ass bona fides.



muddy water

WAIPARA · NEW ZEALAND

WINEMAKER Dom Maxwell

REGION Waipara

GRAPE VARIETY Riesling

SOIL Deep clays

AGE OF VINES Planted 1993

PRODUCTION 4,800 bottles



CONCEPTUAL DOPPELGÄNGER

Getting a Wonka Golden Ticket was a truly special surprise for but a few children. It was passage to a world they thought they wanted to see, but upon realizing how insane it really was, most weren't up to enjoying the totality of Wonka's vision - I'm looking at you Veruca! For those up for paying attention and receiving the gifts presented to them (as opposed to demanding), the ticket was truly golden. You can simply buy a golden ticket if you're over 21. Thanks Muddy Water.

VITI/VINI

Farmed organically and biodynamically. 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. The cuttings were sourced from the infamous Corbett's vines, the area's original plantings, which are now near extinct in the area. These Riesling vines found their way to the estate through inspiration from a dear family friend, James Hardwick, hence the name. 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. Hand-picked and pressed slowly as whole bunches before an overnight settling in tank. Fermentation occurs naturally without the intervention of commercial yeasts or nutrients. The ferment flows at its own pace to a balanced off-dry style. The wine is cooled to arrest the fermentation, just before six months on the lees.

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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE