

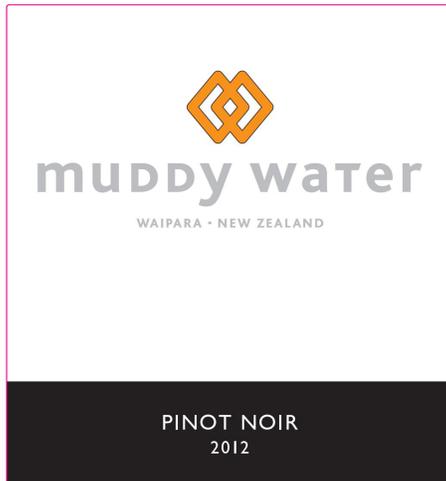
WHERE
NEW
ZEALAND

WHAT
RED

WHEN
GAME TIME

MUDDY WATER ESTATE PINOT NOIR

Sprinkle a little on your steak - start a trend.



WINEMAKER Dom Maxwell

REGION Waipara

GRAPE VARIETY Pinot Noir

SOIL Calcareous clay

AGE OF VINES Planted 1993-2002

PRODUCTION 18,000 bottles



CONCEPTUAL DOPPELGANGER

Lets keep this one simple. Taste the wine, now look at this picture: what tasting notes are painfully obviously directly connected to my man, Rodolfo? Don't give up! Take another sip. Oh, right, here it comes! Strong fruit! Young leather! Smoke! Meat partner! Game lover! I mean, it's just so obvious where the Muddy Water pot stirrers were kicking it when they conceived this Pinot.

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 most 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. The clonal mix varies, but tends to be predominantly clone 10/5 and clone 5. All batches are allowed to warm up and ferment naturally in small fermenters. Typically, the cold soak lasts for around six days, fermentation seven days, and post fermentation maceration 14 days. They plunge entirely by hand while the batches are on skins 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 without fining just before the next harvest. A true estate wine, the Pinot Noir is a blend of all Pinot Noir vines from across the whole property.

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.

