

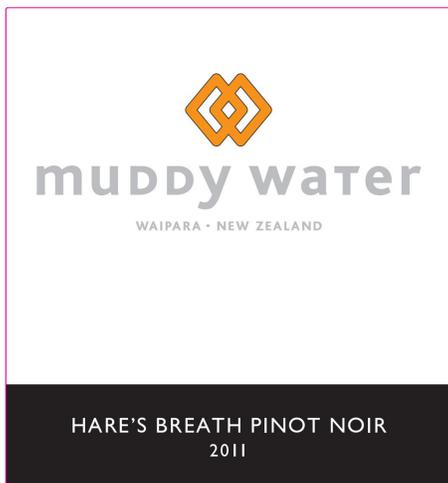
WHERE
NEW
ZEALAND

WHAT
RED

WHEN
CULMINATIONS/
CELEBRATIONS

MUDDY WATER HARE'S BREATH PINOT NOIR

Single vineyard pinot for those in the know.



WINEMAKER Dom Maxwell

REGION Waipara

GRAPE VARIETY Pinot Noir

SOIL Calcareous clay,
limestone

AGE OF VINES Planted 2002

PRODUCTION 3,000 bottles



CONCEPTUAL DOPPELGÄNGER

Few know that breathing in a hare's breath can get you super duper high. Those that do, will soon find making this happen is exceedingly difficult. You can't just go to a pet store and do mouth to mouth on a rabbit you buy - it has to be a hare and it has to be a wild hare - which means you have to track the little hopper down and catch him alive and then risk getting your lips bitten pretty badly. So difficult. Just skip all this rigamarole and drink its analog. This is a terroir thing that has to do with indigenous species in the hillside vineyard so it totally makes sense - or does it? Hell, the name's a malapropism so the aforementioned is all 100% true.

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 block is located on the upper hills of the estate. Planted on a slope, this block is naturally frost-free. A clonal mix of 113, 114, 115, 667 and 777. The fruit soaks for up to a week as it slowly warms up. Fermentation occurs naturally in small, 1.5T fermenters. They plunge gently, entirely by hand before a gentle pressing into select French oak barrels, 40% of which are new. The wine progresses through the natural malolactic fermentation process until the following spring, when it is bottled after 15 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.

