
MUDDY WATER HARE'S BREATH PINOT NOIR 2013



VITICULTURIST'S NOTES

Planted in 2002 on gently sloping calcareous clay soils, vines are now mature and reflecting a true expression of site. Seven clones from Burgundy provide variety in flavour. Spur pruned to a single cordon and crop levels kept low by shoot thinning, improves fruit quality. Hand harvesting ensured clean perfectly ripe fruit was delivered to the winery.

Harvest Date: 9th - 18th April 2013

Brix: 23.2 to 24.3 **pH:** 3.28 to 3.46

TA: 6.98 to 9.20g/L

WINEMAKER'S NOTES

Picked in the cool Autumn mornings and hand sorted in the winery. Fully de-stemmed fruit was cold macerated for seven days. Natural fermentation is managed entirely by hand in small vats and total time on skins was 25 days. A very gentle pressing extracts only pure and fine inherent characters. The young wine matures for 15 months in 40% new French oak before bottling onsite without fining or filtration.

Bottled: 12th August 2014

Alcohol: 13.5% **pH:** 3.52 **TA:** 6.10g/L

Cases produced: 175