
MUDDY WATER SLOWHAND PINOT NOIR 2013



Deep red cherry colour with a nose of lifted florals, blue and black berries, spice and rich plum. The palate is sensual and textural. Initial restrained power unfolds and build to a long and lively length with integrated tannins and savoury French oak.

VITICULTURIST'S NOTES

Established in 1993, the Slowhand Pinot Noir vines are on one of the oldest vineyard blocks. Wide spacing and own rootstocks planted on deep Awapuni clay soils that are rarely irrigated, provides pure expression of site. The vineyard is managed organically with Phacelia and Buckwheat planted inter-row attracting beneficial insects. Spur pruned vines reduce crop load and help produce small intensely flavoured berries. Carefully hand harvested early morning ensured the highest quality fruit went to the winery.

Harvest Date: 9 to 28 April 2013

Brix: 23.5 to 24.6 | **pH:** 3.35 to 3.48 | **TA:** 6.90 to 9.20g/L

WINEMAKER'S NOTES

Slowhand fruit comes in right at the tail of harvest. Hand sorted before 100% de-stemming, the fruit is very cold and macerates pre-ferment for 7 days, extracting subtle complexities, before natural fermentation begins. 28 days on skins with hand plunging before very gentle pressing to French oak barrels, 30% new. Natural malo-lactic fermentation in early summer is followed by 15-months further maturity in barrel without racking. Slowhand is bottled onsite unfinned and unfiltered.

Bottling Date: 20 August 2014

pH: 3.52 | **Alcohol:** 14% | **TA:** 9.0g/L

Cases Produced: 175