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# MUDDY WATER PINOT NOIR 2017

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Accolades TBC

Deep dark plum colour with a nose of red and black cherry, plum and florals. Dark fruit, vineyard elements and oak spice shine through beautifully into a textural palate. Full bodied, elegant, juicy and perfectly balanced.

## VITICULTURIST'S NOTES

Certified organic from predominantly ungrafted vines, managed by hand with limited irrigation. Planted in a variety of clones on calcareous clay soils on the gradual Omihi slopes. Long stretches of hot, dry weather produced optimum fruit ripening at harvest. Hand-picked early morning while fruit was cold, small quantities of intensely flavoured and perfectly ripened fruit delivered to the winery.

**Harvest Date:** 24 March to 14 April 2017 |  
**Brix:** 23.2 **pH:** 3.47 | **TA:** 7.36 g/L

## WINEMAKER'S NOTES

We carefully hand picked our fruit during the cool mornings of the 2017 harvest. After picking, we carefully hand sort the fruit in the winery before destemming into small open top vats for a wild fermentation. We plunge daily by hand and allow the wine to sit for a month on skins before pressing to French oak barriques for 14 months ageing. This wine was estate bottled without fining or filtration.

**Alcohol:** 13%  
**TA:** 7.36g/L  
**pH:** 3.71