



Accolades TBC

MUDDY WATER SKIN FERMENT 2018

A savoury wine, light copper in colour with abundant aromas of mulberry, stone fruit and spice. A full and rich palate with gentle chalky tannins and a very long backbone of acidity.

Style: Dry

VITICULTURIST'S NOTES

The 2018 growing season was one of extremes with records set for significant rainfall in October and February and extreme heat in December and January. Sourced from clone B95 Chardonnay, the grapes were organically grown on the clay loam flats at Greystone.

Harvest Date: 12 April

Brix: 23.1 | **pH:** 3.40 | **TA:** 7.48g/L

WINEMAKER'S NOTES

We hand-picked our organic Chardonnay and fermented with 20% whole bunches and the remaining destemmed in an open top fermenter. This wild fermentation lasted two weeks with an extra 10 days post fermentation maceration for tannin resolution. The fermenter was very gently hand plunged daily. The young pressed wine was then matured in both amphorae and old oak barriques where it went through full natural malolactic fermentation. This wine was bottled without fining, filtration or any additions.

R.S: NIL g/L |

TA: 6.37 g/L | **pH:** 3.62 | **Alcohol:** 13 %