



MUDDY WATER “SANS” CHARDONNAY 2020

Vibrant and fresh with lovely fruit ripeness. A complex entry and an earthy undertone help to bring layers to this balanced Chardonnay. A mineral line contributes both length and site specific characters we expect of our calcareous clay site.

VITICULTURIST'S NOTES

Our Muddy Water Chardonnay is organically estate grown on deep, fine textured Awapuni clay soils. One of our oldest blocks, planted in 1993 the vines remain on their own roots. Vines are meticulously managed by hand to encourage even shoot growth and optimum canopy density. The vines are of an age where they now self-regulate low crop loads, which correlates with intense flavour in the berries. The 2020 vintage was characterized by a long, warm summer which allowed the fruit to reach full phenological ripeness before harvest.

Harvest Date: 24th March 2020

Brix: 23 | pH: 3.15 | TA: 7.35 g/L

WINEMAKER'S NOTES

Hand picked and whole bunch pressed before a natural settle in tank overnight. After 24 hours settling the new juice was racked carefully to used puncheons for a long natural fermentation and full natural MLF. Oak maturation lasted 7 months before blending and estate bottling. This Chardonnay was made without the use of any additives

Certified Organic
No Sulphur Added

TA: 5.63 g/L | pH 3.77 | Alcohol: 13.0 %