



MUDDY WATER “SANS” PINOT NOIR 2020

Intensely scented with rich and vivid fruits leading through to a full and flavoursome palate. Dark cherry, cassis and a vibrant mix of berries flows through the wine. Chalky with energetic fruit tannins and long juicy finish.

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 through summer and a cooler autumn produced optimum fruit ripening at harvest of clean fruit. Hand-picked, small quantities of intensely flavoured and perfectly ripened fruit delivered to the winery

Harvest Date: 24th March 2020
Brix: 23 | pH: 3.15 | TA: 7.35 g/L

WINEMAKER'S NOTES

Hand picked and sorted thoroughly before a natural fermentation on skins. We allowed the new wine to rest for 30 days on skins before a gentle press to clay amphora and used oak barriques. Full natural MLF went through during the warmer Spring months, before blending and estate bottling.

Certified Organic
No Sulphur Added

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