
MUDDY WATER

SKIN FERMENT 2020



A savoury wine, light copper in colour with abundant aromas of osmanthus, samphire and spice. A crisp, dry palate with crunchy phenolics, chalky tannins and a long backbone of acidity. Flavours of persimmon skin, cassia, dried rose petals and green olive brine.

VITICULTURIST'S NOTES

This co-ferment is made of fruit grown on our lower back block vineyard in Omihi with 48% Riesling, 46 % Gewurtztraminer, 2 % Gruner Veltliner, 2% St Laurent and 2 % Chardonnay, all grown organically. The fruit was intensely managed, bunch thinned, and shoot positioned for fruit spacing and leaf plucked to allow sunlight and air into the canopy. Bunches were small, intensely flavoured, pure and were hand-picked to retain ultimate freshness and allow whole bunch ferment.

Brix: 21.7 | **pH:** 2.96 | **TA:** 8.4g/L

WINEMAKER'S NOTES

With four separate small vats we fermented these varieties together with 50% as whole bunches. Skins were treated very carefully with only light hand plunges once per day. After 21 days on skins we gently pressed the young wine to old oak barriques for maturation and natural MLF over the following six months. Estate bottled without added sulphur or fining.

TA: 6.3 g/L | **Alcohol:** 12.5 % **pH:** 3.44

Sulphur : Less than 10parts per million