



# muddy water

2018  
Organic Pinot Noir

*Planted in 1993, Pinot Noir is grown on ungrafted vines on calcareous clay soils found at our 12-hectare vineyard. Savoury with luscious red fruits, this Pinot Noir is mineral, with sustained power and poise.*

## 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.

## WINEMAKER'S NOTES

Our approach is simple and traditional. After careful hand picking and sorting each batch of Pinot Noir was allowed to soak on skins at ambient temperatures before going through wild fermentation. We plunged daily by hand and allowed 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

## TECHNICAL DATA

### Hand Picked

Elevage  
14 months

Clones  
10/5. 667. 777. 5.  
113. 115. Abel.

Vessel  
Oak Barriques  
French 40% New

Soil  
Clay

Whole Bunch  
10%

Wild Yeast

Vegan

Total Acidity 5.97 g/L

pH 3.78

Alcohol 14.0%

