



# muddy water

WAIPARA · NEW ZEALAND

Our Sans wines are made without the addition of any sulphur, as a nod to the "sans soufre" wines we love from France.

Vibrant purple colour in the glass with a crunchy crisp palate filled with dark red fruits, low yields give it great concentration. We love to serve this slightly chilled

## VITICULTURIST'S NOTES

The season started off with a devastating frost in October which lowered our yield dramatically. The hillside vines here at Muddy Water are on calcareous clay soils. They flowered well and produced small and concentrated bunches of clean fruit.

Leaf plucking helped ripen the skin phenolics and bring a crunchiness and some dark spicy flavours. Summer finished warm and dry and brought us lovely clean fruit - a very happy end to a challenging year with Covid restrictions and frost !

## WINEMAKER'S NOTES

Hand picked and sorted thoroughly before a natural fermentation on skins. We allowed the new wine to rest for 21 days on skins before a gentle press to clay amphora and used oak barriques. There was only partial MLF achieved in the warm Spring months,

before blending, coarse filtering and estate bottling in December.

*No sulphur added and analysis shows natural levels below 10 parts per million (below detection threshold)*

## 2021 "Sans" Organic Pinot Noir

### TECHNICAL DATA

Pick Date 12/3/21	Elevage 9 months
Vessel Clay amphora and aged barriques	Soil Calcareous Clay
Clones Clone 5, 113, 114, 115, 10/5	No sulphur add, unfinned  Vegan

Total Acidity **5.55 g/L**

pH **3.66**

Alcohol **13%**

