

## NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



# Neudorf 25 Rows Chardonnay 2014

Single Vineyard, Organically Grown, No Fining, No Filtration, Wild Yeast

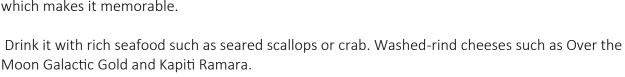
"Pale green gold. Smoky, appetising nose. Real spine and convincing beginning, middle and end.

Really impressive purity of fruit and clean line." Jancis Robinson MW

Up on the hill, behind the home vineyard, we have "Rosie's Block", named for our daughter. This pristine vineyard is the home for 25 rows – a wine which started as a terroir trial, and now destined to take its place in the family of Neudorf Chardonnay cuvees.

The inspiration is unabashedly Chablis – we are not trying to emulate the glorious wines from those iconic limestone soils but rather use them as a compass point. Our Moutere Clay Gravels are of quite different composition but the wines characteristically exhibit deep mineral notes with hints of wet chalk. They have breadth and depth. For a wine with minimal oak treatment the 2014 is surprisingly multidimensional on the nose with a rich palate and energetic flow.

Winemaker Todd Stevens allowed the wine to ferment spontaneously in stainless steel and only used older neutral puncheons for some gentle aging on light lees. He feels this lack of intervention exposes a wine "of place". It is definitely from the Moutere, it is definitely from Neudorf and it has a purity and single-mindedness which makes it memorable.





"Very fresh and lively bouquet centreing on the aromas of lemon, grape fruit, pear and white peach; a light floral moment adds some depth and charm. On the palate - flavours of pear, white peach and lemon arrive. The legend of Neudorf (and hard work) continues....." Cameron Douglas MS

#### **NEUDORF 25 ROWS CHARDONNAY 2014**

### Vineyard Detail

Vineyards: Neudorf Rosie's Block, Moutere

Variety: 100% Chardonnay

Clonal Selection: Mendoza

Hand Harvested: 100%

Soil Type: Moutere Clay Gravels

Vintage Detail: A moderate winter followed by a warm spring and dry summer produced one of

the earliest vintages on record. Fruit was harvested under excellent conditions

and we see wines with great textural character and poise.

### Winemaking Detail

Harvest: 20<sup>th</sup> March 2014

Harvest Analysis: 23.1 brix, 3.04 pH, 9.1 g/L

Processing: 100% whole bunch press. No or minimal settling.

Fermentation: 100% indigenous, high solid fermentation

Fermentation Vessel: 100% stainless steel

Maturation: 7 months on full lees in tank and 3 months in neutral puncheons with minimal

battonage

Malolatic: 100% indigenous

Fining: None Filtration: None

#### Technical Detail

Bottling Date: 9<sup>th</sup> March 2015

Bottling Analysis: 13.5% Alc, 3.10 pH, 6.5 g/L TA, Dry

Cases Bottled: 94