

Neudorf Twenty Five Rows Chardonnay 2015

Dry Farmed, Organically Grown, Unfined, No Filtration, Wild Yeast

Flinty | Peachy | Energetic

"Very appetising nose with some 'mineral' elements and just a hint of toffee apples. Fresh and crisp on the palate. Pretty good density and balance. Very appetising indeed."

Jancis Robinson MW

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 2015 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. We are encouraged by the consistency of the Neudorf style through our portfolio and this wine has a precise sense of place – a "Moutereness." It is serious with immaculate and bright crackling acidity, balanced by complex melange of flinty, chalky, savoury, subtle peachiness.

While quite drinkable as a youngster it would be kind to let the bottle sit somewhere for a couple of years.

"Taut, pure, linear chardonnay with mineral, citrus, bran biscuit and subtle toasty flavours. A fruit-focused chardonnay supported by exquisite acidity that helps drive a lengthy finish. A classic expression of power delivered with great subtlety. Great value at this price. 95 Points"

Bob Campbell MW



NEUDORF
VINEYARDS



"Very fresh and lively bouquet centring 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

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Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

Winemaking Detail

Harvest:	21st March 2015
Harvest Analysis:	22.9 brix, 2.96 pH, 8.7 g/L
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% stainless steel
Maturation:	7 months on full lees in tank and 3 months in neutral puncheons with no battonage
Malolactic:	100%
Fining:	None
Filtration:	Coarse

Technical Detail

Bottling Date:	7th July 2016
Bottling Analysis:	13.5% Alc, 3.16 pH, 6.2 g/L TA, Dry
Cases Bottled:	120