

Neudorf Twenty Five Rows Chardonnay 2016

Dry Farmed, Organically Grown, Unfined, Wild Yeast

Vibrant | Taut | Energetic

A paradox. A balancing act.

On one hand we find steely, bright, energised structure. And then we find dusty peach, citrus and seashell. It's delicate but has heft. The colours are yellow and green spring florals.

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 2016 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. 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.

With only 20 cases on hand from the this vintage we would suggest speed over deliberation.

"Tight and slightly closed chardonnay, with obvious chalky mineral character that seems to be a Neudorf chardonnay trademark. I also noted a suggestion of white flowers with subtle apple and nectarine flavours. A steely, focused wine with potential. 94 Points." Bob Campbell MW

"Neudorf makes some of the most characterful Chardonnays in New Zealand. This is their unoaked, Kiwi-meets-Chablis style that sees no oak, but seven months on lees to pick up some extra texture and weight. Supple and fruity, with notes of white peach and pear, taut acidity and a long, satisfying finish. 91 Points."

Tim Atkin MW, 2015 Vintage



NEUDORF
VINEYARDS



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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:	Will be remembered as an atypical growing season. Difficult to interpret, but provided wines physiologically ripe at lower sugars and moderate acidity. They will be remembered as wines of elegance, rather svelte in stature, and approachable.

Winemaking Detail

Harvest:	7th April 2016
Harvest Analysis:	22.1 brix, 3.21 pH, 8.1 g/L
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	85% stainless steel; 15% neutral barrel
Maturation:	10 months on full lees in tank, followed by 5 months on fine lees as blend.
Malolactic:	Partial
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	11th July 2017
Bottling Analysis:	13.0% Alc, 3.30 pH, 7.0 g/L TA, Dry
Cases Bottled:	57