

# Neudorf Twenty Five Rows Chardonnay 2017

Single Vineyard, Dry Farmed, Organically Grown, Unfined, Wild Yeast

Mineral | Chalk | Citrus

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 2017 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.”

The 2017 continues the story of its predecessor. On the nose... hints of lime blossom with a clean savoury edge are under toned by a chalky familiarity.

The palate is clean, washing through like spring rains on a dry day. The mouthfeel is light, athletic, elegant and tactile.

A serious, defined, deliciously moreish expression of our Tūrangawaewae – which *“in brief, means simply a place to stand, but as one of the most revered Māori terms, Tūrangawaewae refers to the place where we feel empowered – the place to which we belong, just as it belongs to us. In a wine context, Tūrangawaewae offers a new way of recognizing what it means to understand the power of a vineyard respectfully farmed and the wine it can produce for the responsive winemaker.”* Elaine Chukan Brown



NEUDORF  
VINEYARDS



***“Unabashedly inspired by Chablis. It does have some of that attractive struck-flint character, followed by hints of peach and pineapple. This medium-bodied wine displays a silky texture and a clean, crisp finish.”***

Joe Czerwinski, Robert Parker’s Wine Advocate (2016 Vintage)

# Neudorf Twenty Five Rows Chardonnay 2017

## 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 cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

## Winemaking Detail

Harvest:	1st April 2017
Harvest Analysis:	21.7 brix, 3.02 pH, 9.0 g/L
Processing:	100% whole bunch press; No or minimal settling.
Fermentation:	100% wild, high solid fermentation
Fermentation Vessel:	100% stainless steel
Maturation:	12 months on full lees in tank, followed by 3 months on fine lees as blend.
Malolactic:	100%
Fining:	None
Filtration:	Coarse

## Technical Detail

Bottling Date:	4th July 2018
Bottling Analysis:	13.5% Alc, 3.21 pH, 6.3 g/L TA, Dry
Cases Bottled:	63