

# Neudorf Rosie's Block Moutere Albariño 2020

Single Vineyard, Organically Grown, Unfined

Cohesive | Honeydew Melon | Marine

*"An absolutely delicious albariño, certainly one of the very best NZ examples. It shows classic albariño flavours of citrus, mandarin and orange blossom. A richly-textured wine, with a wonderful line of mouth-watering acidity. 95 Points."*

Bob Campbell MW, NZ

This wine emphatically ticks the salinity box we look for in Albariño. Bring on the seafood...

The nose displays a distinctive blend of lime blossom and cucumber. From the start the wine has beautiful weight and generosity, held in check with a backbone of mineral acidity. The palate has moments of citrus, tropical fruits and a subtle savoury salinity. Beautifully fulsome, long, and yet remaining refreshing and moreish.

Albariño – a grape native to Northern Spain- Rias Baxias on the Atlantic Coast - home to some of the world's best seafood – goose barnacles, prawns, clams and crab.

Nelson is Australasia's largest fishing port and the region has a similarly moderate maritime climate. We decided to plant a trial block several years ago and have since planted more. Once it was considered a wine to be drunk early but the modern take on Albariño allows you to cellar it comfortably.

To say this would be a match for Kai Moana is an understatement – drink with freshly shucked oysters, garlic steamed mussels or a slice of pan seared tuna.



NEUDORF



*"Aromatic and enticing bouquet filled with aromas of Asian spices and fresh orchard peach, sweet citrus and a fine salt-like seasoning. Crisp, refreshing, salivating and dry on the palate. Fruit and spice flavours repeat as the wine transitions easily from stone fruit to tangerine and lemon citrus enhanced by the acidity and fresh lite salty mouthfeel. 94 Points"* Cameron Douglas MS, NZ

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## Vineyard Detail

Vineyards:	Neudorf Rosie's Block, Upper Moutere
Variety:	100% Albariño
Clonal Selection:	635, 636, 637
Hand Harvested:	100%
Soil Type:	Moutere clay gravels (100%)
Vintage Detail:	A dry and windy spring followed by a dry summer. A welcome "autumnal" finish to the season before a compact harvest. A vintage to be remembered. Not only for the high quality of fruit but also due to the surreal pressures that industry, and world, were put under due to the COVID19 pandemic.

## Winemaking Detail

Harvest:	25th March 2020
Harvest Analysis:	20.7 brix, 3.19 pH, 10.4 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	100% stainless steel
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	27th November 2020
Bottling Analysis:	13.0% Alc; 3.47 pH; 6.3 g/L TA; 5.0 g/L Residual Sugar
Cases Bottled:	130