

# Neudorf Moutere Albariño 2017

Single Vineyard, Organically Grown, Dry Farmed, Unfined

Mineral | Voluminous | Saline

Intriguing, hints of brine and a lick of cucumber.

Harvest 2017 was testing but the steely resolve of Albariño proved its worth.

The nose shows a complex blend of soft flint with cucumber and hints of the sea. A little more generous than the 2016 and the palate balances the grape's naturally high acidity.

The wine flows effortlessly and offers a juicy surge, encouraging a second mouthful.

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 we decided to plant a trial block several years ago. Once it was considered a wine to be drunk young but the modern take on Albariño allows you to cellar it comfortably.

We find it to be an approachable and refreshing wine with an intriguing character.

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



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VINEYARDS



*"Very appealing albariño, with strong citrus, orange zest and mandarin backed by subtle spiciness. A flavoursome wine in a truly dry, but not austere, style and boasting a lengthy finish."* Bob Campbell MW, 2016 Vintage

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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 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:	27th April 2017
Harvest Analysis:	20.1 brix, 2.92 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:	80% stainless steel, 20% barrel (neutral puncheon)
Malolactic:	None
Fining:	None
Filtration:	Sterile

## Technical Detail

Bottling Date:	20th November 2017
Bottling Analysis:	12.5% Alc; 3.07 pH; 7.5 g/L TA; 7.3 g/L Residual Sugar
Cases Bottled:	258