

Neudorf Maggie's Block Pinot Gris 2015

Wild Yeast, Single Vineyard, Unfined

Intense | Orange | Cinnamon

"The thing that really impressed me was the immediate aromatic hit of baked apple, crushed sea-shells and spice. It's a lean, dry, ultra-clean style of pinot gris that has tightwire acidity on the palate and a long, chalky finish. Delish."

Yvonne Lorkin

Fragrant and intense. Oranges, feijoa and ginger cake? Maybe think quince paste with a touch of cinnamon? A silky entrance to a mouth filling wine with just a hint of phenolics to keep the generosity in check and make sure you feel like a second glass.

The mélange of tropical notes is complete and complex. The leesy character adds complexity and interest. Lees are the yeast remnants at the bottom of the tank after fermentation and often this results in attractive "baking" aromas.

Great Pinot Gris comes from low cropped vines in a cool climate. With our Neudorf Maggie's Block we tie together the opulent Pinot Gris mouthfeel with a spine to hold the wine upright.

This wine is unabashedly friendly but neither simple nor meek. It will be enjoyed at dusk, at dinner (loves Asian spices) and as occasion demands.

Big tick for drinkability. Enjoy

"Light, fresh and fruity pinot gris, with gentle pear and quince flavours plus a subtle spice/anise character on the finish. Nicely structured wine with a dry-ish finish and an ethereal texture." Bob Campbell MW



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"This is a style that is easy to fall in love with. It has the purity and raciness of a grigio, but deft dabs of sweetness, spice, and texture give it cuddliness as well."

John Saker

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Vineyard Detail

Vineyards:	Balquidder Vineyard, Waimea Plains
Variety:	100% Pinot Gris
Clonal Selection:	2/21, 2/15
Hand Harvested:	100%
Soil Type:	Waimea alluvial gravels
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season were 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:	19th and 28th March 2015
Harvest Analysis:	22.8 – 23.1 brix, 3.21 pH, 6.9 – 7.7 g/L T.A
Processing:	100% whole bunch press, Cool settled for 48 hours and racked
Fermentation:	A long, relatively warm, fermentation. 100% wild yeast
Fermentation Vessel:	79% stainless steel 21% neutral puncheon fermentation.
Malolactic:	Partial
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	9th September 2015
Bottling Analysis:	13.5% Alc, 3.39 pH, 4.9 g/L TA, 7.0 g/L Residual Sugar
Cases Bottled:	521