

## Neudorf Chardonnay (Moutere) 2002

***“Over the past 15 years if there was one southern hemisphere white wine I’d want to take to a desert island, it would have to be Neudorf Moutere Chardonnay. No others have stacked up as consistently well against the ultra snazzy 100 per cent chardonnays from Puligny Montrachet. This 2002 hints of cashews, toast and sweet vanilla over baked apples. Moutere’s signature – ultra smooth, seamless textures well honed with just the right amount of juicy acidity inevitably decrescendos in a long nutty melt away finish. Cheap at whatever price you can find it.”***

Dr Paul White The Dominion Sept 2003

Always special and sometimes controversial, this year’s release has a rich intense nose with all those deep, mineral characters, which we expect in the Moutere.

You can smell ripe stonefruit kernel and fruit pie characters. Texture and balance are words which become animate when you taste and feel this wine.

When a wine has an unctuousness and weight that is sparring with the right amount of fruit and acidity then you start to appreciate the intensity of classic Chardonnay. It is so elegant and makes you long to linger.

Created from old vines on the home vineyard (hand picked late April and early May). Brix ranged from 22.5 to 24. Gently whole bunch pressed. Spontaneous fermentation from indigenous yeasts over a prolonged period. The wine went through a complete malolactic ferment and stayed on yeast lees (with stirring) until racked from barrel.

Bottled 7/03/03. Analysis at bottling: 3.33pH, 7.4 g/L, total acidity and 14.2% Alcohol.