



NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. www.neudorf.co.nz



Neudorf Moutere Chardonnay 2010 Single Vineyard Wild yeast

★★★★★
94/100

“A flattering combination of power and elegance with impressive complexity. Appealing sweet fruit perfectly matched by fruity acidity. A mouth-watering combination of chalky mineral flavours, apple, citrus/lemon and subtle roasted nut and bran biscuit characters that will inevitably become more assertive with bottle age.” Bob Campbell MW

Crystal sharp pale yellow colour. A nose with nuances of grapefruit and lemon and a smoothly integrated hint of careful oak handling.

Nothing in this wine is intrusive.

The intensity of fruit is kept in check with the trademark Neudorf freshness. You can sense the fruit pushing at the riverbed of minerality. Very long finish on the palate suggests you can cellar this wine to celebrate the next two rugby world cups.

**“Neudorf Moutere Chardonnay is the Montrachet of New Zealand”
Curtis Marsh Asia Sentinel**

Reviews of 2009 Vintage:

“A magical vintage of one of this country’s greatest wines. Rich, but not blowsy, tight but not austere. It’s an arrestingly concentrated, complex and harmonious wine, already delicious, Five Stars”.

Michael Cooper - Wine of the Week NZ Listener

Technical Notes

Moutere Chardonnay 2010

2010 had an excellent low cropping growing season with high early summer heat and then a near perfect dry autumn. This weather allowed a longer hang time for this vintage.

Grapes were hand harvested from the Home Vineyard Old Vines Mendoza clone in three plantings.

Primary fermentation occurred spontaneously using indigenous yeasts over a prolonged period. Malo-lactic fermentation was very difficult this year and was not complete for all barrels. The wine stayed on yeast lees with stirring for 12 months. 496 cases produced. 7.3g/L Total Acidity, Dry, 13.5% alcohol.