



# NEUDORF VINEYARDS

Neudorf Road, Upper Moutere. Tel 03 543 2643. [www.neudorf.co.nz](http://www.neudorf.co.nz)



## Neudorf Moutere Chardonnay 2012.

Single vineyard. Wild yeast. Minimal intervention. Intense and intriguing.

*“A delicately scented nose of lemon curd, fresh pineapple and passionfruit with underlying cedar, cashew, honeycomb and mealy hints. Elegant, crisp and toasty” 92 Points.*

Lisa Perotti Brown MW in the Wine Advocate.

*“Bright pale gold. Chalky scent and then lots of green fruit and great life and vibrancy. Bouncing with life. Very tangy. The acidity really shines through. A very refreshing mouthful”*

Jancis Robinson MW

*“Oh Lord! Neudorf Moutere Chardonnay 2012 is a 5 star, grilled stonefruit, zippy, tropical bomb whose shrapnel can plough through me anytime”*

Thirsty's Yvonne Lorkin.

*“Tim and Judy Finn's Chardonnay is established as one of the three best Chardonnays in New Zealand and this vintage more than lives up to its reputation. It's a leesy, creamy, deftly oaked wine with attractive stone fruit flavours, hints of cashew, oatmeal and toast and a focused, minerally finish. Superb stuff.” 94 Points Tim Atkin MW*

This vintage was small (just 410 cases). The wine has a measure of plumpness but it is wrapped around a core of mineral strength, so foiling any attempt at easy definition. It struts the line between rich and firm and is almost balletic as it swoops across the palate, finishing with a rather grand swish of refreshing acidity.

Grapefruit pith, white peaches, biscuits, and fresh hazelnuts create tightly packed aromas which, even at this early stage, are well integrated and harmonious. We note the various strata of flavours building quietly to create a wine we think is, all in all, rather triumphant.

The 2011 Moutere Chardonnay was seen as being a little more forward, but 2012 brings us back to the classic thrilling style of nervosity and poise. 2012 was a long warm summer, never truly hot. Towards the end the grapes stopped increasing sugar so there was no pressure to pick.

## ***MOUTERE CHARDONNAY 2012***

### ***Vineyard Detail***

Vineyards:	Neudorf Home Block, Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza
Hand Harvested:	100%
Soil Type:	Moutere clay gravels
Vintage Detail:	The 2012 season produced a small crop due to the inclement spring weather. A late, dry Indian summer followed producing fruit with great concentration and fine acidity.

### ***Winemaking Detail***

Harvest:	19 <sup>th</sup> – 24 <sup>th</sup> April 2012
Harvest Analysis:	22.3 – 23.4 brix, 3.10 – 3.16 pH
Processing:	100% whole bunch press No or minimal settling.
Fermentation:	100% indigenous, high solid fermentation
Fermentation Vessel:	100% barrel fermentation (12% new, 40% 1 year) French Oak – medium toast
Maturation	12 months on full lees with monthly <i>battonage</i> until completion of malo. Followed by 4 months, on fine lees, in stainless steel tank
Malolatic:	100%
Fining:	None
Filtration:	Coarse

### ***Technical Detail***

Bottling Date:	11 <sup>th</sup> July 2013
Bottling Analysis:	13.5% Alc 3.24 pH 6.7 g/L TA Dry
Cases Bottled:	396