

# Neudorf Moutere Chardonnay 2017

Organically Grown, Single Vineyard, Dry Farmed, Wild Yeast, Unfined

Noble | Tactile | Rich

*"Neudorf continues as one of the most consistent sources of structured, focused and powerful New Zealand chardonnay with their Moutere 2017."*

Nick Stock for James Suckling

We've been producing Chardonnay since 1981 and over the past 37 vintages we've learnt to relax and let it be. Our soils, climate and minimal interventionist winemaking enable the pedigree to exhibit itself year after year.

The Neudorf Moutere style is assured – never too overt, everything in balance with moreish salty tang, reminiscent of sun-dried oyster shells. It's always surprisingly long with a final fan of flavour at the end of the palate. It offers a transparent, crystalline appeal.

The oak over the years has slowly been dialled back. Todd uses only 12% new barrels and the oak is beautifully absorbed into the wine.

Over the years the wine has earned a reputation for consistency and class. It is still the only wine which has been granted 100 points from Bob Campbell MW.

The 2017 vintage has given us a slightly more generous nose and finish. It is still destined for the long haul but this vintage is approachable a little earlier than many.

It is a classic.

Note this is the smallest vintage since 2003.



NEUDORF  
VINEYARDS



*"Complex and enticing bouquet with aromas of California peach and vanilla spiced wood, sweet grapefruit, lees and gun-flint, gentle toasty layer and minerality. Dry, full-bodied, complex and very appealing flavours and textures. Baked yellow fruits and citrus, wood spice, complex and layered. A delicious wine. 96 Points."*

Cameron Douglas MS

# Neudorf Moutere Chardonnay 2017

## Vineyard Detail

Vineyards:	Neudorf Home Block, Upper Moutere
Variety:	100% Chardonnay
Clonal Selection:	Mendoza
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:	31st March – 24th April 2017
Harvest Analysis:	22.1 – 20.8 brix, 3.04 – 3.13 pH, 8.6 – 9.8 g/L TA
Processing:	100% whole bunch press. No or minimal settling.
Fermentation:	100% wild yeast, high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 12% new. French Oak – medium toast
Maturation:	12 months on full lees with monthly battonage until completion of malo, followed by 4 months, on fine lees, in stainless steel tank
Malolactic:	100%
Fining:	None
Filtration:	Coarse

## Technical Detail

Bottling Date:	4th July 2018
Bottling Analysis:	13.5% Alc, 3.24 pH, 6.2 g/L TA, Dry
Cases Bottled:	362