

Neudorf Home Block Moutere Chardonnay 2019

Intelligent | Classic | Aristocratic

Organically Certified BioGro 5438

Moutere Clay Gravels | Dry Farmed | Low Cropping | Single Vineyard | Hand Harvested | Wild Ferment | Natural Spring Malo | Barrel Fermented (15% New) | Unfined | Vegan

*"We're truly excited to release this wine. The long hot summer of 2019, provided ideal growing conditions. While always special, this vintage in particular encapsulates everything that makes **Neudorf Moutere Chardonnay** what it is. Textural with trademark power but not an ounce of heaviness. Impeccable length and shape. Cohesive, sleek and elegant; a wine to remember."*

Todd Stevens, Winemaker

Planted in 1978, our Home Block Mendoza has baby roots at nearly four meters deep. In summers like 2019, this depth allows us to continue to dry farm, resulting in a concentrated, refined chardonnay that speaks wonderfully of its place.

There is great typicity to this wine.

There are wild summer herbs, gentle white florals and hints of fresh brioche. The cohesion in this Moutere Chardonnay is what makes it special. It has a welcoming curvy mouthfeel but wrapped in a shawl of gentle acidity. Not one note is out of line - there is oak entwined with fruit, laced together with oyster shell minerality.

A refined and elegant chardonnay with stature and grace.

It is an experience to drink and truly lives up to its reputation as a world class example of this grape.



NEUDORF



"Always focused with innate power." Rebecca Gibb MW

Neudorf Home Block Moutere Chardonnay 2019

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:	This will be remembered as an extreme season, not only in terms of temperature and rainfall (lack of) but with events such as forest fires and water shortages. Strangely, fruit composition was excellent, not over ripe as one might expect, and as result we see wines that have a density but also a refinement.

Winemaking Detail

Harvest:	13th, 19th , 21st March 2019
Harvest Analysis:	21.3 – 21.6 brix, 3.06 – 3.14 pH, 7.8 – 9.5 g/L TA
Processing:	100% whole bunch press. 48 hour settling.
Fermentation:	100% wild yeast; high solid fermentation
Fermentation Vessel:	100% barrel fermentation, 15% 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%
Filtration:	Coarse

Technical Detail

Bottling Date:	21st July 2020
Bottling Analysis:	13.5% Alc, 3.10 pH, 6.2 g/L TA, Dry
Cases Bottled:	452