

Neudorf Pinot Gris (Moutere) 2002
“Highly perfumed with a complex mix of rose petals, hazelnuts, peaches and an earthy, yeasty, muskiness

“Wonderfully perfumed wine hinting of rose petals. Lush and slightly sweet. It is funky, complex and delicious with a lively crisp finish.”

Charmian Smith Otago Daily Times.

This is the third crop off our small trial block at Neudorf and we are keen to plant more. The grape has an affinity with our clay soils which tend to reinforce its characteristic weight and texture.

Handpicked Pinot Gris, cropped at less than 4 tonnes per hectare underwent spontaneous ferment in older French barriques to enhance the texture and body of the wine.

On the nose pear, hints of ripe watermelon and lemon drops
Cling to a thick strand of mineral notes.

The nose is quite subtle and leads into a magnificent palate which rolls out to fill the mouth with extraordinary fruit. Good lengthy aftertaste and it is great with Asian food.

This wine can be tucked in the cellar for 4- 5 years