



NEUDORF  
*vineyards*

## Neudorf Pinot Gris – Moutere 2005

**“Lively fresh colour, really lovely nose of fresh pear and white peach, a hint of oak and a touch of honey and spice, soft on the palate with a lifted minerality.” FIVE STARS - Steven Spurrier Decanter UK**

Pear drops quinces and limes on the nose with some hazelnuts and marzipan. The palate is rich, firm and textural, with the weight of the wine counterbalanced by intense almost minerally refreshing fruit.

The flavour lingers and leaves a trace of luscious grainy quince skin character. The exceptional concentration and length of this wine speak of ripe, low cropped Pinot Gris fruit from a great year.

Grapes from ten year old Mission clone vines were hand harvested from the initial Neudorf Home Vineyard planting. The fruit was harvested on April 13<sup>th</sup> at 25 Brix, hand sorted and whole bunch pressed. Fermentation was in older French barriques and was stopped by chilling when the wine reached the appropriate sugar/acid/phenolic balance.

The wine was filtered to bottle on 9/12/05 at 3.25pH, 7.0g/L Total Acidity, 9.1g/L Residual Sugar, and 14.0% v/v Alcohol

120 cases made.