



NEUDORF  
vineyards

## Neudorf Pinot Gris – Moutere 2006

*In Bob Campbell's review of 86 Pinot Gris from around the world (Taste Oct 2007) this wine shared top place. "Serious Pinot Gris with a great range of flavours."*

**"Lovely 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 lifted minerality". FIVE STARS - Decanter UK, Steven Spurrier**

**"Great Purity and silken texture. Every box earns a big tick " FIVE STARS - Bob Campbell MW Australian Gourmet Wine Traveller.**

A tremendous swirl of fruit washes over your palate offering a melange of notes including quince and bush honey. Dense and complex with serious structure and great length the wine shows it's viticultural pedigree - low crop, well ripened under Nelson's long summer.

Touches of nutty spice and fresh baking add to the basket of flavours making it rich and satisfying to enjoy with most foods, including lightly spiced and Asian foods or a simple platter of creamy cheeses as well.

## Technical Notes

### Neudorf Pinot Gris - Moutere 2006

Grapes were hand harvested from Neudorf Moutere Home Vineyard. Small berry clone fruit from the Moutere clay soils was picked with great ripeness.

The fruit was harvested on 15/4/05. The analysis at harvest was 24.3 Brix, 3.25pH and 6.6g/L TA.

The fruit was hand sorted then whole bunch pressed. The juice cold settled to clarify and fermented in tank and old French oak barrels. The fermentation was stopped by chilling when the wine tasted in balance. The wine was blended, stabilised, filtered and bottled on 6/12/06.

Analysis at Bottling 3.13pH, 6.5g/L Total Acidity, 7.7g/L Residual Sugar, and 14.1% v/v Alcohol, 186 cases made.