



NEUDORF
v i n e y a r d s

Neudorf Pinot Gris - Moutere 2007 **Single Vineyard - Wild Yeast Ferment**

. **“Serious Pinot Gris with a great range of flavours.”** Bob Campbell – Taste Magazine

“Great Purity and silken texture. Every box earns a big tick “ Australian Gourmet Wine Traveller

Honeycomb, spicy pears and apples and baked quince pie.
This gorgeous Pinot Gris is a country larder of aromas.

A fine phenolic structure and lively acidity pull this wine together, avoiding the sometimes flabby constitution which can afflict so many New World Gris.
A textural wine at the start of its evolution. It isn't sweet but is a serious, rich wine already exhibiting lovely balance.

Pinot Gris when made with structural integrity can offer some superb food matches – a slice of ripe sheep cheese, prawns grilled with lime and chilli, a slice of Jude's apple pie.

How many wines can handle three courses?

Technical Notes

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Our best grapes yet were hand harvested from Neudorf Moutere Home Vineyard. Small-berry "Mission" clone fruit from the Moutere clay gravels was allowed to develop full ripe flavours before being harvest in early May 07 at 24 Brix, 3.22pH and 7.7g/L TA.

Fruit was whole bunch pressed on a prolonged gentle cycle. The juice was cold settled to a cloudy state and fermented with wild yeast in tank and an older French oak barrel. The steady ferment did not require cooling and slowed towards the end, lasting 24 days.

The wine was left on lees with some stirring until filtered on 21/11/07 and bottled in December at 3.14pH, 6.3g/L TA, 16g/L RS, and 13.3% v/v Alc.