

Neudorf Moutere Pinot Gris 2015

Wild Yeast, Single Vineyard, Unfined

Spicy | Textural | Complex

"Mouthfilling, with strong, ripe stonefruit and spice flavours, showing excellent delicacy, texture and length. Still very youthful, it's a complex, ageworthy style"

Michael Cooper, New Zealand Wine Guide

Writing notes for wines is sometimes a science, sometimes an art and occasionally a philosophical or metaphysical pursuit.

The Neudorf Moutere Pinot Gris 2015 fall into the latter category because it is so seamless – it expresses a "oneness" which makes it difficult to pull apart individual components.

It is generous but not blousy, it is exotic but oddly familiar. Search for hints of orange blossom and a touch of white spice. But if you prefer to cut to the chase then simply open a bottle, order in a duck curry (or anything with tamarind) or perhaps sticky pork ribs which have been marinated with dried mandarin skin. The vegetarian option would be tofu and Japanese flavours.

As with its darker skinned cousin Pinot Noir, to give of its best Pinot Gris needs to be cropped at low rates, and preferably in a cool climate. Only then will it reveal its unique characters – a surprisingly tactile mouthfeel (glycerol like) and some intriguing flavours, ranging through the pear, nashi, quince spectrum, with a balance of phenolics rather than assertive acidity.

At Neudorf we craft two wines to reflect our different growing sites. The clay gravel Moutere Hill soils enhance the textural characters and quince flavours of Neudorf Moutere Pinot Gris, whereas the alluvial Brightwater soils of Neudorf Maggie's Block lean more to the pear spectrum.



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VINEYARDS



"Fragrant, fresh and distinctive bouquet of ripe white fleshed fruits, lush, floral and with a layer of minerality and gentle white spice. beautifully balanced with a lengthy finish. A lovely example." Cameron Douglas MS, New Zealand

Neudorf Moutere Pinot Gris 2015

Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere
Variety:	100% Pinot Gris
Clonal Selection:	2/15, 7A, Mission
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A moderately sized harvest where the vagaries earlier in the season where outweighed by a "classic" ripening window. As a result we currently see wines which are moderate in alcohol while displaying ripe characters and maintaining purity and vibrancy.

Winemaking Detail

Harvest:	1st April 2015
Harvest Analysis:	22.1 – 23.4 brix, 3.06 – 3.11 pH, .6.6 – 6.9 g/L T.A
Processing:	100% whole bunch press on gentle cycle.
Fermentation:	100% wild yeast
Fermentation Vessel:	75% stainless steel, 25% neutral puncheon fermentation – <i>left on gross lees</i>
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	10th December 2015
Bottling Analysis:	14.0% Alc, 3.19 pH, 5.7 g/L TA, 7.1 g/L Residual Sugar
Cases Bottled:	360