

Neudorf Moutere Pinot Gris 2017

Wild Ginger | Pawpaw | Textural

Moutere Clay Gravels | Low Cropping | Hand Harvested | Wild Ferment | 30% Old Barrel Ferment | Partial MLF | Unfined Vegan

“Dry, but certainly not austere, pinot gris with green apple, toast and cashew nut flavours. The wine has an appealing weight and almost chewy mouth-feel plus a lingering finish. 93 Points, Four & Half Stars.” Bob Campbell MW, NZ

Low cropped Pinot Gris displaying all the allure and none of the flab.

It strikes us as evoking the Pinot Gris out of Alsace. It is carefully handled to ensure the natural richness of the grapes retains elegance and subtlety.

In the glass a pale yellow with a defined crystal brilliance. The nose exhibits delicate white fruit with a touch of wild ginger. 100 per cent wild yeast ferment adds a feeling of viscosity and contributes to the overall focus.

On the palate it is complex, bright, with just the right amount of refreshing weight and flow across the palate and a touch of phenolics at the end keeps the whole package in check. Full and satisfying.

Pinot Gris in the right hands produces a wine of grace and ageability. It is a superb companion to foods from most continents. Great with Thai green curry, a fantastic match to a ripe Époisse cheese or roast pork sitting over a pan of apples and star anise.

And on a final note we like it chilled at 5.30pm. On its own.


NEUDORF
VINEYARDS



“Fragrant, soft white spices, white fleshed tree fruits, floral moments, a whisper of ginger and light beer with a stony almost flinty mineral message. Dry on the palate with flavours described above harmonising, lively acidity, gentle oak spice note, honeysuckle and plenty of energy. A gentle creamy texture and youthful tension across the palate. Balanced and well made. 94 Points.”

Cameron Douglas MS, NZ

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Vineyard Detail

Vineyards:	Neudorf Home Vineyard, Upper Moutere; Flaxmore Vineyard, Upper Moutere
Variety:	100% Pinot Gris
Clonal Selection:	457, 2/15, 7A, Mission
Hand Harvested:	100%
Soil Type:	Moutere Clay Gravels (100%)
Vintage Detail:	A cool to moderate growing season with a challenging harvest period. Surprisingly, wines physiologically ripe at lower sugars with juicy acidity. They will be remembered as wines of focus, elegance, and graceful in stature.

Winemaking Detail

Harvest:	22nd & 28th March, 10th April 2017
Harvest Analysis:	22.6 -23.7 brix, 3.17 - 3.24 pH, 6.4 – 7.6 g/L T.A
Processing:	100% whole bunch press on gentle cycle. Cool settled for 48 hours and racked
Fermentation:	100% wild yeast
Fermentation Vessel:	80% stainless steel, 20% Puncheons (neutral)
Malolactic:	None
Fining:	None
Filtration:	Sterile

Technical Detail

Bottling Date:	23rd November 2017
Bottling Analysis:	13.5% Alc; 3.16 pH; 6.2 g/L TA; 6.4 g/L Residual Sugar